stablishment Name   NOVIK (	Permit Number: 100250				NON-C					
Tailing Address PO BOX 1	631 Inc	VIK			E OTO		Yes No	xpii	red	tions. No any time
hysical Address 95 GWICK outline Inspection M Complain			CUVIK	-,		(d/m/y) vious inspection (d/m/y)	23/11/21	)		LEGENE
RITICAL ITEMS: Based on the image must be corrected at the time of inspersion may result in revocation or suspension	ection or controlled	in a ma ıblishma	anner tha	t will no it and o	ot pose a food safe losure of your esta	ty threat. Failure to imn blishment.				Adec
·	t in compliance)		not appl		TARGET IV	* *	ntrolled during in:	spectio	on)	501 and Appr 502 med
Compliance Stat	CDI	R		Com	pliance Status		CDI	R	503 Proc	
Time/Temperature of Potential	lly Hazardous F	oods	Hitte		Person	al Hyglene of Food S	Service Workers			504 Food
01 Cold holding temperatures ≤ 4°C	YES NO NA (NO			201	Hands clean & prop	<u> </u>	YES NO (TOB)			505 com
D2 Hot holding temperatures ≥60°C	YES NOW NO		18-11	202	Adequate handwasi accessible	ning facilities supplied &	YES NO NOB			506 sani
Proper cooking of raw food of animal origin	YES NO NA NO			203		of disease or condition that				100111
4 Proper cooling time and temperatures	YES NO NA NOE	_			Food handlers using	proper utensils to avoid	120 HO HALROS			
5 Adequate equipment to maintain food				204	unnecessary hand o cooked/prepared for		YES NO NA NOB			701 facili
temperatures  6 Proper monitoring of temperatures	Proper monitoring of temperatures YES NO NA NOB				Food training certifi					702 cons
7 Proper reheating procedures for hot holding				401 Food s	Potentially Haza				tion	Food
8 Proper thawing procedures YES NONA NOB			177701			parated and protected				703 pers
Food, Water and Ice from A	Approved Source	eş		402	Food contact surfact sanitized	es cleaned and	YES NO NA HOB			704 pest
D1 Food obtained from approved sources YES NO NO				403		(vermin and insects)	ESNO NOB			705 food
72 Food in good condition, safe and unaltered YES NO NOR 13 Food properly labeled YES NO NOR 13 Food properly labeled YES NO NOR 14 Food properly labeled YES NO NOR 15 Food p				404	Toxic chemicals pro used to prevent foo	perly labeled, stored or	NO NOB			706 excl
				405	Proper disposal of r	YES NO MOB			Wip	
		1			served food		TES NO (TT NOB			707 in sa
	Foo	l Tem	perati	ure O	bservations					Item
Item / Location (°C)			m / Locat	lon	Temp (°C)	Item / Location			(°C)	Number
			110							T
Donat Service		11.11.0		1111-60	THE U AND THE	O CONTRACTOR	QVACOL			
Sales Comment of the	r II Days Mill Again		W 16		M AT PENEM					
								Com	ection	
Item umber	Observations and Corrective Actions							D	ete plicable)	
At time of inspection establishment was not in										
operation, pla	anning	10	0	per	In 20	321				-
Before opening ensure to complete a deep										
clean of the Ritchen.										
					<u> </u>	•				F
Reminder	FINCION		2) /	$\omega u_j$	offical	ford har	Mer			
Reminder: is present	Ensure		2) (	CON	ifical	food har	ndter .			Re-Inspec

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment

ļ.	LEGEND Circle One of: YES (in compliance) NO (not in compliance)			NOB (not observed) NA (not applicable)			Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)					
	Compliance Status			R	R Compliance Status					CDI	R	
	Food Equipment and	l Utensiis			W.			Physical Facilit	iles			
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB	3		601		act surfaces propo oceptable materia	erly constructed or l used.	ESNO NA NOB	niesi -	runya	
	Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA KOB	7.0		602	Hot & cold	water available;	adequate pressure	E NO NOB			
503	Proper storage of frozen food Items	YES NO (A) NOB		III and to be			sposal of sewage & waste water		YES NO NOB	10.	- 95	
	Food stored in food grade material Equipment and utensils that contact food are	YES NO NA NOB			604		Toilet facilities: adequate number, properly constructed, supplied and cleaned YES N					
505	corrosion resistant and non-toxic	ES NO NOB	-00	189130-13	605	Adequate l	lightlng; lighting p	rotected	VES NO NOB			
	Equipment in good repair, cleaned and sanitized	YES NO (NOB)			606		mechanical ventil		YES NO NA NOB			
	General Sanitation			OLE THE L	607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored			YES(NO)NA NOB			
	Garbage & refuse properly disposed and facilities maintained	(FES)NO NOB		-	Testing Devices/Logging of Temperatu							
	Non-food contact surfaces properly constructed, in good repair and clean	YES NO NOB			801		ishwasher temper	ature and pressure	YES NO NA NOB	No. of the	-14	
	Food handlers properly attired and good personal hygiene	YES NO NA NOB	9 8	E 10	802		al test kits and/ or papers provided		ES NO NA NOB	profit.		
	Adequate protection from vermin and insect pests	RES NO NOB				Temperature logs maintaine storage units (non-regulator		ed for refrigerated	YES NO NA NOB		_	
	Living or sleeping quarters separated from food service area	YES NO (IA) NOB			500	otorogo arr	illo (ilon rogoldio)	Other	1120110111			
	Birds or animals other than guide dogs excluded from premises	(PES NO NA NOB				14	10.00					
	Wiping cloths used properly and stored in sanitizing solution	YES NO NA (OB)						46-6/12			45	
107	m samilary sourch	TES NO NA LOB	l	744		324 III.						
94-11-11-11-11-11-11-11-11-11-11-11-11-11												
				Live			ASSE DATE OF THE	ery ciellin	NAME OF THE OWNER, WHEN THE OW		, Edit	
7						V. 1	111 = 10,		SE MES			
		E	ntoi	rceme	ent /	action:	(Mark "√", If	Applicable)		197		
Re-Inspection Required: Yes No						Establishment Closed Yes No						
Аррг	roximate Date of Re-Inspection:	(907)	Litta .	AL BALL		Food Dis	scarded	Other				
	son in Charge Name:	atroni	10			Environme	ntal Health Office	Va	nessa 1	Agi	19	