Establi	Ishment Name Java	roma					F 70.	Permit Number:	1707	
	g Address						8/2	License Posted:	Licence No.:	100
Physica	al Address 101	-520	1-5	014	1	,,	4.llank	Date of Inspection:	31/09/	200
Routine		ıplaint 🗆	Follow-up		-	-		(d/m/y) revious inspection (d/m/		202
ris musi		inspection or co insion of your Fo S (in compliant	od Establis	a mann shment NOB (no	Permit	t will no t and c erved)	ot pose a food sa closure of your es	afety threat, Failure to intablishment.	olishment Safety Reg mmediately correct of epeat violation)	ulations.
_		O (not in compli	1	NA (not	1	cable)		CDI (controlled during in	spection
	Compliance S			20	R			npliance Stati		CDI
	ne/Temperature of Pote holding temperatures s 4°C			ls		004		nal Hygiene of Food	And in contrast of the last of	11
	noiding temperatures ≥60°C	YES NO I	100	7 2	697	201	Hands clean & pro		ESHO NOB	
		MON EST	NA NOB	100		100	accessible	shing facilities supplied &	ESNO NOB	
3 Propo	er cooking of raw food of animal	(ESNO N	NA NOB	7 1		203	Food handlers free may spread through	e of disease or condition that food	YES NO NA NOB	
	er cooling time & temperatures	YES NO N				204	Food handlers usi	ng proper utensils to avoid contact with	ES NO NA NOB	
	quate equipment to maintain food eratures	Æ NO N	Number of the Party of the Part	- 1/12	est of	F	Potentially Hazardous Foods Protected from C			mineti
	er monitoring of temperatures	VES NO N	A NOB	12.7	-	401	Food separated as		ESNO NA NOB	maut
	er reheating procedures for hot	Egyptet	- 0			402	Food contact surfa			
holdir Prope	ng er thawing procedures	ES ON	A NOB		Alice B	403	Sanitized Facility free of pes	ts (vermin and insects)	ES NO NOB	
20/27	Food, Water and Ice fro		The second secon			404	Toxic chemicals p	roperly labeled, stored or	A	
Food	obtained from approved sources	Contraction of the last of the	NOB				used to prevent fo	od contamination	YES NO NOB	
Food	in good condition, safe & ulterated	(FENO								
	properly labeled	ES NO	NOB							
Co	zen hold	-19	on date	. 90	B/4 5-1-10		7 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	77	II-romean —	33
em	Marin Salaton 192 and		ometle		400		tive Actions	2 Manual and		Correct
mber	Plan	Apple					1.5 16 16 16	listin 1		Date (If applic
	1 10051	ACOD I		7-4				of an Albert in a	Telegriset r	-·· ×
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+			11						NIESSET N	
+	42									1
	300						2.00			
		7-7-								
			- 10.10EA					Trick .		
11/1020										- Inches

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.

NO (no	compliance) ot in compliance)		*	served licable		lark "√" in		epeat violation) controlled during in	spectio	on)
Compliance Status CDI R					Compliance Status					R
Food Equipment an	d Utensils		-		ment of the	Р	hysical Fac	ilities	a a	
Adequate facilities available to wash, rinse sold and sanitize utensils and/or equipment.					Food contact surfaces properly constructed or located. Acceptable material used.					
Appropriate procedures followed for mechanical and/or manual dishwashing	PESNO NA NOB		1 -	-	Hot & cold wate	11 - 11 10		in the second	MALIOT.	
503 Proper storage of frozen food items	WESNO NA NOB					2011		5		
Food storage containers not used for other purposes	ESNO NA NOB				Proper disposal of sewage & waste water Toilet facilities: properly constructed, supplied & cleaned			[253	-	
Equipment and utensils that contact food are corrosion resistant and non-toxic			Tong (C)	00	THE RESERVED		4-4-4	A STATE OF THE STATE OF		
Equipment in good repair, cleaned and sanitized	ESNO NOB	1984	120	# AD 17	Adequate lightin	No. of the Land		ES IO NOB	100	Tibes
General Sanita		- 27		606	Adequate mech	The state of the s		of Tompostures		
Garbage & refuse properly disposed and	T	-			Proper location		Section of the	of Temperatures		-
701 facilities maintained	(ESNO NOB			801	thermometers w	orking accura	tely	ESNO NA NOB		8
702 constructed, in good repair and clean	YES O NOB			802	Working dishwar gauges	sner temperat	ure and preseu	MO NA NOB	111	110
703 Food handlers properly attired Adequate protection from vermin and insect	FESNO NA NOB			803	Chemical test ki			YES JONA NOB		
704 pests Living or sleeping quarters separated from	CESNO NOB			804	Temperature log storage units (no			YES NO NA NOB		SHIST
705 food service area	YES NO NA NOB								S PP-1	
06 Premises free of live birds and animals	VES IO NA NOB	11 30	100-100	0.00	POTAL PROPERTY.		No. of the last			
102 Please repair	, behil	cl	t.	Z.	COU1 6	ions	400		(if appli	Calore
702 Please repair	r behildere W	rel	d d	Ke Is	COUAT		floor	Service of	(If appli	A land
702 Please repair									(Wappil	California
				n Re	esults	Corec		Service of the servic	(Wappil	Calina
Number of Critical Items				on Re	esults lumber of N	Von-Critic	al Items		(и арры	Calino
Number of Critical Items		nspe	ectio	n Re	esults lumber of N	Non-Critica Repeat No	al Items		(W appli	Califo
Number of Critical Items		nspe	ectio	n Re	esults lumber of N	Non-Critica Repeat No	al Items		(If appli	California
Number of Critical Items Number of Repeat Critical Items		nspe	ectio	n Re	esults lumber of N	Non-Critica Repeat No	al Items		(Wappil	Calino
Number of Critical Items Number of Repeat Critical Items e-Inspection Required:	En	nspe	ectio	n Re	esults lumber of N lumber of F	Non-Critica Repeat No	al Items on Critical	Items	(Wappil	
Number of Critical Items Number of Repeat Critical Items	En	nspe	ectio	on Re	esuits lumber of N lumber of F ction: (Mark Establishment C	Non-Critica Repeat No	al Items on Critical	Items	(W appli	