		11-	- t		_					
Establishment Name Je Voto Hob dogg. Mailing Address						Permit Number: License Posted: Licence No.:				
Physical Address 6004 1	-rontell1	<u> </u>	##N	6.11.1	11	Date of Inspection: (d/m/y)	2月08	30	77	
Routine Inspection Compla	int □ Follow-u	p Inspe	ection	f follow-up, da	ste of pre	vious inspection (d/m/y	v) ;			
•	pection or controlled i	in a ma olishme NOB	anner th ent Pern (not ob	at will not pose a r	food safe your esta	ety threat. Failure to in ablishment. " In Box: R (re	nmediately correct peat violation)	or contr	ol crit	
Compliance Sta		CDI	R	incable)	0		controlled during		T	
						pliance Statu		CDI	R	
Time/Temperature of Potenti 101 Cold holding temperatures ≤ 4°C		ods				al Hygiene of Food		S	,	
102 Hot holding temperatures ≥60°C	YES NO NA NOB	3 60 20 2				erly washed ning facilities supplied &	YES NO NOE		-	
03 Proper cooking of raw food of animal	YES NO NA NOB			accessible	100	of disease or condition that	YES NOE	1		
origin	YES NO NA (NOB)		The second	may sprea	id through	food	YES NO NA NOE			
04 Proper cooling time & temperatures	YES NO NA OB	11		204 unnecessa cooked/pn	ary hand c	proper utensils to avoid contact with	FES NO NA NOS			
D5 Adequate equipment to maintain food temperatures	YES NO NA NOB	AM III		Land County of the Street, St. Co., St.		ardous Foods Prote			ion	
Proper monitoring of temperatures	YES NO NA NOB			401 Food sepa			YES NO NA NOE		3011	
Proper reheating procedures for hot holding	YES NO NA NOB			402 Food cont	act surfac	es cleaned and	CES NO NA NOE			
18 Proper thawing procedures	YES NO NA NOB	774		403 Facility fre		(vermin and insects)	YES NO NO NOB			
Food, Water and Ice from	The second secon	S				perly labeled, stored or d contamination	AES NO NOB			
1 Food obtained from approved sources 2 Food in good condition, safe &	YES NO NOB				lpt 53%		100			
unadulterated 03 Food properly labeled	YES NO NOB									
	Food	Tem	nerst	ure Observat	ione					
	Temp	10111	perat		emp			1	emp	
Item / Location	(°C)				(°C) Item / Location				(°C)	
	7 0									
				ABID x						
green count and any	u u uzili oj savig	dext =	11	nisy mag	e Albeira	I TRUDE DE LA CLEA		-		
	1 2				-	and Shapeters and Shapeters				
HAMPENES DAW DEFENDED	HILLS, (III III III	1000		Paul Paul Paul Bo	21.00		(International International I	-		
Item	Observati	ons :	and C	orrective Act	ions			Corre		
lumber		0110	und o	Oncouve Au	101.5	Section is properly	anut kosa	(If appl		
1 / IND METERIA	70 MOSE	-a	no	w her	162	washing	SWIT	OTH	Me.	
is consone	as Pair	h	0 1	101,11C	· Crt	= Wa bb	Alkaries			
MAC SI COL	- CV	- 11 \	T Consti	Adres	, ,	14	MIANY 2		_	
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1 20 102 = 1. W	P. OTTA LAND	10	1 ^				17.51 (F. 1911)	1		
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/T1411/1020										

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.

•	compliance) t in compliance)	NOB (not o				epeat violation) controlled during in	spectio	on)
Compliance Status CDI R			11 150	Compliance Status				
Food Equipment and	d Utensils				Physical Faci	litles		
Adequate facilities avaitable to wash, rinse 501 and sanitize utensits and/or equipment.	(YES NO NA NOB		601	Food conta	ct surfaces properly constructed o ceptable material used.	YEB NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA (OB)	250 2500	602		water available; adequate pressur	-		
503 Proper storage of frozen food items	TES NO NA NOB				osal of sewage & waste water		MANUE.	
Food storage containers not used for other purposes	YES NO NA NOB		604	Toilet facilit	ies: properly constructed, supplied	The second second	hilling.	
Equipment and utensils that contact food are corrosion resistant and non-toxic		100	1/2 [28]	017.00		VES NO NOB		
Equipment in good repair, cleaned and sanitized	YES NO NOB		1,540	7-1110	ghting; lighting protected	YES NO NOB	entry	Yes
General Sanita		M. Committee	606	The Action 10	nechanical ventilation;	TES NO NA NOB	115	
Garbage & refuse properly disposed and					resting Devices/Logging	or remperatures		
701 facilities maintained Non-food contact surfaces properly	YES NO NOB	20 1	801	thermomete	ers working accurately	YES NO NA NOB	-	
702 constructed, in good repair and clean	FES NO NOB		802	gauges dis	hwasher temperature and pressur	YES NO NA NOB		
703 Food handlers properly attired	YES NO NA NOB	W. Illes II	803		st kits and/ or papers provided	NO NA NOB	1111	П
Adequate protection from vermin and insect pests	WES NO NOB	1	804		e logs maintained for refrigerated s (non-regulatory requirement)	YES NO NA NOB	1000	
Living or sleeping quarters separated from food service area	YES NO NA NOB						The state of	97
Premises free of live birds and animals	YES NO NA NOB	9 E	= = 9	BILLUI I		Committee of the committee of	eto.T	
Observations and Corrective Actions								tion te cable)
the installat	RON OF	Q	ha	hli	washing.	Sint.	Part of	er be
		W COP COST		was and				
		nspecti	on Re	esults				
umber of Critical Items umber of Repeat Critical Items			N	Number of Non-Critical Items Number of Repeat Non Critical Items				11-1
	Ent	forcem	ent A	ction: "	Mark "√", if Applicable)		100	
e-Inspection Required: Yes	No D			Establishme		No		tre
proximate Date of Re-inspection:				Food Disca	- 10F-s-11 - 10F-s	10 (2)	4	W 17 1.
erson in Charge Signature			In	spector Signa	ature		30	
10/64 BCCACE 10/10/12/12/12/12/19/19/19/19/19/19/19/19/19/19/19/19/19/			Di	ate 72	11200	n	ocyl se	