	t E Cast	10 1	ve				Permit Number:	47	5/	
Mailing Address							Permit Posted:	Yes No		
Physical Address 5019 - 49th St., Yellowknite						Date of inspection: (d/m/y)	23/16/2	02	0	
Routine Inspection Complain		up Insp					lous inspection (d/m/y)			
RITICAL ITEMS: Based on the irms must be corrected at the time of insperms may result in revocation or suspension EGEND Circle One of: YES (in	ction or controlled	in a ma blishme	anner f ent Pe	that wi	l not pose d closure	a food safe of your esta	ty threat. Failure to imablishment.	shment Safety Regumediately correct or	ulations contro	. Cr
	t in compliance)		*	plicat		INIGIN		introlled during in	spectio	n)
Compliance Status			R			Compliance Status			CDI	F
Time/Temperature of Potential		77					I Hygiene of Food	The state of the s		
01 Cold holding temperatures ≤ 4 °C 02 Hot holding temperatures ≥60 °C	YES NO NA NOB		-			clean & prope te handwash	erly washed ing facilities supplied &	ESNO NOB		
	YES NO NA NOE				access	ible	b.f	€ NO NOB		
Proper cooking of raw food of animal origin	YES NO NA NO				may sp	read through		WES NO NA NOB		Š
Proper cooling time and temperatures	YES NO NA	5	19190	2		andlers using ssary hand c	proper utensils to avoid ontact with			
Adequate equipment to maintain food temperatures	VES NO NA NOB	777			cooked	prepared foo	d	MO NA NOB		
Proper monitoring of temperatures	NO NA NOB				-	aining certific		(E) NO NA NOB	-11	
Proper reheating procedures for hot holding Proper thawing procedures	TEG NO IN NOD			-	-		rdous Foods Protect	TENO NA NOB	minati	on
Food, Water and Ice from A	YESNO NA NOB			-		eparated and ontact surface	protected es cleaned and	2.0		-
1 Food obtained from approved sources	ES NO NOB	-5	1	-	sanitize		(vermin and insects)	VESNO NA NOB		
22 Food in good condition, safe and		-	-	1			perly labeled, stored or	9		-
unaltered	WESHO NOB			4			contamination turned, previously	PESNO NOB		
Food properly labeled	(ES)10 NOB				served		, providedly	YES NO NOB		
	Food	Tom	nors	tura	Observ	ations				
	Temp	TOIL	heig	iture	ODSCIN	Temp			T	emp
Item / Location	(°C) Item / Location					(°C)	Item / Location			(°C)
ald Mad x3	9		HOLDER							
					ONE	a sale y	Supplied Name			
Highway Pilita II no of the				arth	W 112 - 10	co ani	Callenais gallag			
			_	200			Caller-and District			
			117			- 66				-
Item	Observat	ions	and	Corre	ective A	ctions			Correc	
umber	0000114		unu	00111	,				(if appli	
	,	0 -			310 60	min san e	upun is a			
No food	propo	mal	10	7	96	Ela	e 0/1	aspection	4	
		M CO		10.00	HOY -		III - III BULLINA SAN			
		-	_							
	II SIDOLE	11-81	E M	100		4	xecq: tiko mae		-	
		111-83		100			xercge runto puese			Ξ
	1270011			1			XOCG : URLO MARE			
				1		A-24-7-W-T	XOCG : NEGO BESE			
			TI SWI				XOUGH HELD BLASE			
				1	74.	4.44	XSCQ1 HBLD BLSC			
2-11.0						4.46.				
ENO has						4.46.			-/-	
ENO has						4.46.			~	
EHO has Kibahen # U269	no order	(je	er er	10	King	6 Us	re of a	upstoi.		
	no order	(je	er er	10	King	6 Us	re of a	upstoi.		
	no order	(je	er er	10	King	6 Us		upstoi.		

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

GEND Circle One of: YES (in compliance) NO (not in compliance)		NOB (not obse NA (not applic				Mark "√" in Box: R (repeat violation) CDI (controlled during inspec				
Compliance Status		CDI	R		4	Compliance Status	and the same of th	CDI	R	
Food Equipment a	nd Utensiis	14		11.00		Physical Facili	ties			
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	MES NO NA NOB			601		act surfaces properly constructed or cceptable material used.	GON AN NOB			
Appropriate procedures followed for 502 Pechanical and/or manual dishwashing	YES NO NA NOB			602	Hot & cold	water available; adequate pressure	SON NOB	Cont.		
503 Proper storage of frozen food items	YES NO NA NOB	-	t-	603		posal of sewage & waste water	NO NOB			
504 Food stored in food grade material	ESNO NA NOB			604		ities: adequate number, properly d, supplied and cleaned	YESNO NOB		_	
Equipment and utensils that contact food ar corrosion resistant and non-toxic	ESNO NOB	COSLA		605	Adequate	lighting; lighting protected	O NOB			
Equipment in good repair, cleaned and sanitized	YESNO NOB	do .		606	Adequate	mechanical ventilation;	NO NA NOB			
General Sanit	ation	E'm Bird	100mg1110	607	Premises o	clean, uncluttered, cleaning and ce equipment properly stored	MO NA NOB			
Garbage & refuse properly disposed and	13					Testing Devices/Logging o		lin-		
701 facilities maintained Non-food contact surfaces properly	YES NO NOB		-	-		shwasher temperature and pressure				
02 donstructed, in good repair and clean Food handlers properly attired and good	YES NO NOB	-		801	gauges		YES NO NA NOB			
703 personal hygiene Adequate protection from vermin and insect	ESNO NA NOB			802		est kits and/ or papers provided ire logs maintained for refrigerated	YES NOB NOB			
704 pests Living or sleeping quarters separated from	SES NO NOB		-	803	storage un	its (non-regulatory requirement)	YES NO NA TOB		_	
705 food service area	68 NO NA NOB		_		Other					
Birds or animals other than guide dogs 66 excluded from premises	NO NA NOB				So they					
Wiping cloths used properly and stored in sanitizing solution	YES ONA NOB							10		
Or High temp -please crim lifting to be sm								10		
Bar glass w	o e or leto, o - o - l	1912				ured at w	20 202	ev ev		
	Er	iford	eme	ent A	ction:	(Mark "√", If Applicable)	(T.)(St.)(S)			
	Re-Inspection Required: Yes No No				Estabilshn	nent Closed Yes	No	_		
e-Inspection Required: Yes	NOLL			100		and Court Towns In the Court of	140	-	_	
	Notes			9	Food Disc	arded Other	Not			
Approximate Date of Re-Inspection:	2mart			-	nvironment		Merz.			