Establishment Name	Z Cak	ces 8	K	itchen	0	Permit Number:	REVIEWE		
Mailing Address (1)	Har M	nal	40	llow terri	II.	License Posted:	Licence No.	auzon at 3:50	pm, Mar
Physical Address 11 12 gl				1.5/10/	20	Date of Inspection:	11. 1. 21-		1
11 1001	ler Mo	<del></del>	461	1000HM11	77	(d/m/y)	1 -1 -0 -1	202	<u>ل</u>
Routine inspection	int   Foli	ow-up Inspe	ection [	If follow-up, dat	e of previ	ous inspection (d/m/)	/);		
RITICAL ITEMS: Based on the samust be corrected at the time of ins	pection or control	lled in a ma	anner th	iat will not pose a fo	ood safet	y threat. Failure to in	lishment Safety Regu nmediately correct o	ulations r contro	. Criti I criti
ns may result in revocation or suspensi					our estab	lishment.	ii.		
,	in compliance) not in complianc		-	oserved) olicable)	Mark*		epeat violation) controlled during in	spectio	n)
Compliance Status						Compliance Status			R
Time/Temperature of Potenti  Cold holding temperatures  4°C							Service Workers	Maria.	
1 Cold holding temperatures ≤ 4°C 2 Hot holding temperatures ≥60°C	YES NO NA	(OB)	124	201 Hands clear		ty washed ng facilities supplied &	YES NO NOB		
	YES NO (NA)	ЮВ		accessible		The State of the S	YES NO NOB		
3 Proper cooking of raw food of animal origin	YES NO NA N	ЮВ	2 1	203 Food handk may spread		disease or condition th	YES NO NA NOB		
Proper cooling time & temperatures					ers using p	proper utensils to avoid			7.7
Adamsta continue to ancieta for d	YES NO (IA) N	ЮВ		cooked/prej			YES NO NA NOB		
Adequate equipment to maintain food temperatures	(FES)NO NA N			Potentiall	y Hazar	dous Foods Prote	ected from Conta	minati	on
Proper monitoring of temperatures	(ES)NO NA N	ОВ		401 Food separ			FES NO NA NOB		
Proper reheating procedures for hot holding	YES NO NA N	ов		402 Food contact sanitized	ct surface:	s cleaned and	ES NO NA NOB		
Proper thawing procedures	YES NO NA N		7111	403 Facility free	of pests (	vermin and insects)	YES NO NOB		
Food, Water and Ice from				404 Toxic chem used to pre-	reals proper vent food o	erly labeled, stored or contamination	YES NO NOB		-
Food obtained from approved sources Food in good condition, safe &	79-	OB						888	
unadulterated  Food properly labeled		OB OB							
1 000 properly labeled									
	The same of the sa	od Tem	perat	ure Observati	the same of the sa				
Item / Location	Temp (°C)	Item	/ Loca	lon (°C)		Item / Location			emp •C )
- 179						and the state of t			-,
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a describit out the cooking	1 20 01 01	ST DOWN				Paralle and a	OV III	_	
from wider witout rounce to	The state of		an il	title bas Ten Silve	129		WITH THIRTY		
				242					
em mber	Observ	ations a	and C	orrective Acti	ons		(The ISC)	Correc	
				N-12			THE SECOND	(If appli	cable)
	THE RES	Zillisting				esemple self and	THE WAY		
							NAMES OF STREET		
a Brantina I	7,343,44		- 7			In the American			
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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.

LEGEND Circle One of: YES (In compliance) NO (not in compliance)			(not ob		*	Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)					
Compliance Status			R	1111	Compliance Status				R		
Food Equipment an	d Utensils					Physical Facili	tles				
Adequate facilities available to wash, rinse 501 and sanitize utensils and/or equipment.			Food contact surfaces properly constructed or				2				
Appropriate procedures followed for 502 mechanical and/or manual dishwashing	YES NO NA NOB			W/7	601 located. Acceptable material used.		YES NO NA NOB				
_	YES NO NA NOB					water available; adequate pressure	100000000000000000000000000000000000000		(4.5)		
503 Proper storage of frozen food items Food storage containers not used for other purposes Equipment and utensils that contact food are corrosion resistant and non-toxic Equipment in good repair, cleaned and			- 4	366	Toilet facil	posal of sewage & waste water ities: properly constructed, supplied	YES NO NOB				
	YES NO NA NOB	11227	2.45.41 	10 10 200	& cleaned	Cause I Company of the Company	FES NO NOB				
	YES NO NOB	E0 =(1)	19-51	9		lighting, lighting protected	PES NO NOB	Here	25		
506  sanitized	YES NO NOB			606	Adequate mechanical ventilation;		YES NO NA NOB	1000			
General Sanita	ition		- Y	-		Testing Devices/Logging o	f Temperatures				
Garbage & refuse properly disposed and facilities maintained	YES NO NOB			801		ation of thermometers and ters working accurately	YES NO NA NOB				
Non-food contact surfaces property 702 constructed, in good repair and clean	YES NO NOB			802	Working dishwasher temperature and pressur gauges		YES NO NA NOB	Turi	1000		
703 Food handlers properly attired	YES NO NA NOB			803	pri 1981 (1991	est kits and/ or papers provided	YES NO NA NOB	1465			
Adequate protection from vermin and insect 704 pests	YES NO NOB			804	Temperatu	re logs maintained for refrigerated its (non-regulatory requirement)	YES NO(NA) NOB	Ш,			
Living or sleeping quarters separated from 705 food service area	YES NO NA NOB			-	Glorage an	no (non-regulatory requirement)	TES NO NESSAUS	4,41			
706 Premises free of live birds and animals	YES NO NA NOB	800 ESP	ACT IS	0 11111	GOOD TO	H CHILD VIII INSTITUTE HER TO THE	120	. 101			
Tee Tremses nee of ave blus and animals	ICTES/IO NA NOB							harrie III	III (		
Item Number	Observation	ns a	ind C	Corre	ctive A	Actions		Correc Dat (If appli	te		
-Obsavation The two Conly for has - Whigh be USYL for de	ampent nempercial	ma he he	3:	die	hw	has bypy d a sher will Cycle was cet &	esignale	1	44		
to the opposite	and by	. Je	5 cy	علام	res	the inspects	provided.	Social.	Tq.		
Mo optochion	the INS		hav	16	odan	The EHO	has	1(14)	۴.		
		Insp	ectic		esults						
Number of Critical Items  Number of Repeat Critical Items			Number of Non-Critical Items Number of Repeat Non Critical Items			ems	0	HA			
The second second	Er	iford	eme	ent A	ction:	(Mark "√", If Applicable)					
Re-Inspection Required: Yes	No	- 1			H = E	nent Closed Yes	No	lat.			
Approximate Date of Re-Inspection:				Food Discarded Other							
				-,		other	the great may				
Person In Charger Signature	-	U.J.		nspector Sign	nature						
Date						4/02/22		- 104			