Esta	bilshment Name / auchio	Lichen Lto	1/1	Alla	han 1	ic	hen Wildow	Permit Number:		2	
Mail	Mailing Address 3916 Bryson Drive, XIA 2AI, YK							License Posted:	Licence No.:	VI B	
Phys	ical Address Km 30	12	1	N	Date of Inspection: (d/m/y)						
Rout	ine Inspection Complain	0				oll	ow-up, date of pr	evious inspection (d/m/)	0;		9.5
items m	ICAL ITEMS: Based on the ust be corrected at the time of inspirary result in revocation or suspension ID Circle One of: YES (In	ection or controlled i	n a ma olishme	inner ti ent Per	hat will r	no cli	t pose a food sa osure of your est	fety threat. Failure to in tablishment.	lishment Safety Regunded	ulation conti	s. Critica rol critica
		ot in compliance)			piicable)		CDI (c	controlled during in	specti	on)
	Compliance Stat	CDI	R			Con	npliance Statu	ıs	CDI	R	
	Ime/Temperature of Potentia old holding temperatures ≤ 4°C		ods					nal Hyglene of Food		10/6	590
	ot holding temperatures ≥60°C	YES NO NA NOB	1	4.1	202	4	Hands clean & pro Adequate handwas	perly washed shing facilities supplied &	YES NO NOB		
103 Pr	oper cooking of raw food of animal	YES NOW NOB			203	1	accessible		YES NO NOB		
or	igin	YES NO NA NOB		8	200	1	may spread throug		VES NO NA NOB		
	oper cooling time & temperatures	YES NOW NOB		H.	204	Food handlers usin 204 unnecessary hand cooked/prepared fo			WES NO NA NOB		
	dequate equipment to maintain food mperatures	WES NO WONOB	S.		1000	Potentially Hazardous Foods Protected from Cont					tion
	oper monitoring of temperatures oper reheating procedures for hot	PS NO NA NOB			401	-	Food separated ar		YES NO NA NOB	1	
ho	olding	YES NO NA NOB		- 1	402		Food contact surfa sanitized		VES NO NA NOB		
108 Pi	oper thawing procedures	YES NONE NOB	CO.	2010				its (vermin and insects)	NOB NOB	8 -8	
301 Fc	Food, Water and Ice from and obtained from approved sources	MES NO NOB	5	J# 8		1	used to prevent for		YES NO NOB		
302 Fc	ood in good condition, safe &	YES NO NOB									
	ood properly labeled	YES NO NOB	<u> </u>								
		Food	Tem	nera	ture ()t	servations	State of the second		32	
		Temp					Temp		The second second		Temp
Item / Location (°C)			Item / Location (°C)				(°C)	Item / Location			(°C)
- IA	ndea topisarela	3.5									
	10				ARE II						
(lanky heere	-204					A Dige III		JE JY SHEET V		1000
	COOM WATER TO SEE SEE						THE WAY				
Number	r den waanance	Observat	ions	and	Corre	ct	ive Actions				rection Date
						100	chateacard Sept. (h)			(If ap	plicable)
						-	-				
	1	1	115.70		HANT I			1	Maria		
-	110 LGCANN	16N904	VO	(\$	Such	火	5 Ma	de at	the		
		1	01-11	1	1			-	1		
	time or	the !	M	SPU	in	v.	M.	th. C	(Dell		
	1 1 1	0		oh	0,,	-	-	000	٥٤		
	10/2/10/W	Mark	C	-	am		16100	To to			
	(SACOIR MI	Mors	17	-	SH	N(1000	ON HE	leway		
	(· Dagas)				41	•		1. Wa	#CV (
	1 660 HILLS	KENT	NO	1	Q		MAS	11745	esciles		
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	AF hint	el Ca	WA	#	00		Collo	del	101010	-	
	of man	V 34	1 11	11	87		Pom	CIVE C	L NEAME		
	11 1100			V			17 1926		ン		
	ING INDA	NOTON						100		6 40 -	
							377 - 337				==
NWT1411/	1020		_		0.00	_				9	

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)		(not ob not app			Mark "√" ii		eat violation) ntrolled during ins	spectio	n)
Compliance Statu	CDI	R		Compliance Status					R	
Food Equipment an	gun di	(5/0)(£)	Physical Facilities						H X	
Adequate facilities available to wash, rinse	equate facilities available to wash, rinse			004	Food contact surfaces properly constructed or					S SAME
501 and sanitize utensils and/or equipment. Appropriate procedures followed for						eptable materia		YES NO NA NOB		-
502 mechanical and/or manual dishwashing	YES NO NA NOB				D2 Hot & cold water available; adequate pressure			NOB NOB	10	14
Food storage containers not used for	WES NO NA NOB				Proper disposal of sewage & waste water Toilet facilities: properly constructed, supplied		SON ON			
504 other purposes Equipment and utensils that contact food are	YES NO NA NOB	2 8 - 1	0.24	604	604 & cleaned NO NO				15	
505 corrosion resistant and non-toxic Equipment in good repair, cleaned and	YES NO NOB	The s		605	Adequate lig	hting; lighting p	rotected	MENO NOB		-01
506 sanitized	YES'NO NOB	Inc. that		606	606 Adequate mechanical ventilation;		ation;	VES NO NA NOB	100	
General Sanita	ation	Barrer P			T	esting Devi	ces/Logging of	Temperatures		
Garbage & refuse properly disposed and facilities maintained	FE NO NOB			801		ion of thermomers working accu		VES NO NA NOB	20	
Non-food contact surfaces properly 702 constructed, in good repair and clean	WES NO NOB						rature and pressure	YES NO NA NOB		
703 Food handlers properly attired	YES NO NA NOB	= 4	48	1	g militari est	st kits and/ or pa	Pare Provided	ES NO NA NOB		
Adequate protection from vermin and insect	YES NO NOB				Temperature		ed for refrigerated	YES NO NA NOB	99(-)	
Living or sleeping quarters separated from 705 food service area	NO NA NOB			804	storage units	(non-regulator	y requirement)	TESNONA NOB	NAME OF TAXABLE PARTY.	11 16
706 Premises free of live birds and animals	YES NO NA NOB	1 borne	55.0	90,0	Today W			4	195	
700 Frances nee of the birds and allimais	TESHONA NOB				State of the state	w 16				90
Item Number	()bcorrottone and ()								Corre Da (If appl	te
			115							
		Inci	nacti	on D	esults					
Number of Critical Items		1113	Co	T		of Non-Crit	tical Items	- CONTRACT OF	1	5
Number of Repeat Critical Items		11			Non Critical I	tems				
A) e m	// / / / / / / / / / / / / / / / / / /	nfor	cem	ent /	Action:	Mark "√", if /	Applicable)	en Letto-exages	107	
Re-Inspection Required: Yes	No 🔼	Sam	00111				Yes	No D		
					Establishm			NOTA	H	
Approximate Date of Re-Inspection:	7				Food Disca	arded	Other			
Person In Charge Signature					Inspector Sign	ature	3			
Date (d/m/y) TLb /22/23	Ste III				Date (d/m/y)	220	11207	22		