Establishment Name	D Vott	19	16	121	181	0	Permit Number	18			
Mailing Address # / VA	DE ON	TA	N	Yo	PH	A	Purplit Posted:	Des D I	No //	0	
Physical Address	ng m	MEN	זי	0	(61)	wyi	(d/m/y)	10/19	1	_	66
Routine inspection   Com	plaint Follow	w-up Inspe	ection 🗆	II TO	now-up, date	e or prev	lous inspection (d/m/y)	10.00		NA. J. D. 19	_
RITICAL ITEMS: Based on ems must be corrected at the time of ems may result in revocation or suspe	inspection or controlle	ed in a ma	anner th	at will no	ot pose a fo	od safe	ty threat. Failure to imr				
	S (in compliance) O (not in compliance		(not ob not app			Mark*		eat violation entrolled duri		pectlo	n)
Compliance S	CDI	R			Compliance Status				CDI	R	
Time/Temperature of Pote	ntially Hazardous I	Foods	200	1 857	P	ersona	l Hygiene of Food	Service Wor	kers		
101 Cold holding temperatures ≤ 4 C	YES NO NA NO	В		201				YES NO	ОВ		
Hot holding temperatures ≥60°C	YES NO	B		202	accessible		ing facilities supplied &		NOB		
103 Proper cooking of raw food of animal origin	YES NO NAME	)B		203	Food handlers free of disease or condition that may spread through food YES NO NA						
104 Proper cooling time and temperatures		THE RESERVE OF THE PERSON NAMED IN		204	Food handle	ers using	proper utensils to avoid				
105 Adequate equipment to maintain food	AND RESIDENCE OF THE PARTY OF T			204	cooked/prepared food			YES NO NA MOB	гов		
temperatures  Of Proper monitoring of temperatures	YES NO NA NO									<u> </u>	
Proper reheating procedures for hot h	olding YES NO NA (O	B)		1						ninati	on
108 Proper thawing procedures	TEO NO NA		1011	401	Food separated and protected Food contact surfaces cleaned and			YES NO NA NOB			
Food, Water and Ice from		_			sanitized			YES NO NA			
1 Food obtained from approved sources (ES NO		В		403		Facility free of pests (vermin and insects)  Toxic chemicals properly labeled, stored or			NOB		
Food in good condition, safe and unaltered	YES NO NO	В			used to prevent food contamination		ES NO NOB				
Food properly labeled	YES NO NO	В	757	405	served food		turned, previously	YES NO	NOB		
	Foo	d Tom	marat	uro O	bservati	000	900 IN 1918 BUILDING PURING PU				
	Temp	u rem	perat	ure o	and the specimen	emp	T			Te	emp
(°C)		Iten	Item / Location			(°C) Item / Location				(	°C)
CITEESE 4.0		The state									
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Item	Observa	ations	and C	correc	tive Acti	løns				Correc	
Observations and Corrective Actions									(If appli	cable)	
100 100	2) PK	Y	1XB	YI	70	Un	SVA	UXIO		<i>-</i>	
HT 162	- Tranc	2	0	<	NOS	t	EZTON	)			
The second second		act falls					THE PARK STREET, STREE	CALL STREET			
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	oler.			25		id mis			7-7		

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.

501 and sanitize utensils and/or equip Appropriate procedures followed mechanical and/or manual dishwi  503 Proper storage of frozen food iten  504 Food stored in food grade materia	ment and		CDI	R		91216,080	marke white the term of the	14 15 10	-
Adequate facilities available to wa and sanitize utensits and/or equip Appropriate procedures followed mechanical and/or manual dishwi proper storage of frozen food iten food stored in food grade materia	ash, rinse	l Utopelle		7 July and	on a signal art of body	CDI (controlled during In Compliance Status			R
501 and sanitize utensils and/or equip Appropriate procedures followed mechanical and/or manual dishwi 503 Proper storage of frozen food iten 504 Food stored in food grade materia		i orelialia	19410		I ENNELS	Physical Facili	tles		
Appropriate procedures followed mechanical and/or manual dishwas proper storage of frozen food item food stored in food grade material	ATTICITE.	quate facilities available to wash, rinse sanitize utensits and/or equipment.		0.40.00	Food con	Food contact surfaces properly constructed or located, Acceptable material used.			
503 Proper storage of frozen food iten	for ashing	YES NO NA NO		130.57	TO PAUL STORMS	d water available; adequate pressure		S TOTAL S	
504 Food stored in food grade materia		YES NO NA NO				(	VES NO NOB	-	100
		ESNO NA NO			Toilet fac	Proper disposal of sewage & waste water Toilet facilities: adequate number, properly constructed, supplied and cleaned  NOB			
Equipment and utensils that contact food ar 505 corrosion resistant and non-toxic		FES NO NOB			THE RESERVE OF THE PARTY OF THE	S Adequate lighting: lighting protected FES NOB			
Equipment in good repair, cleanu- 506 sanitized	d and	VES NO NO	- 650		T - T- T-		YES NO (A NOB		
	al Sanitat	The same of the sa		1	Premises	mechanical ventilation clean, uncluttered, cleaning and	YES NO NA NOB		_
Garbage & refuse properly dispos		uon			607 maintena	Toothar Davison (Lording o	STATE OF STA		. 5
701 facilities maintained  Non-food contact surfaces proper	A - 45.7	ES NO NO	В		Media	Testing Devices/Logging o			
702 constructed, in good repair and cl Food handlers properly attired an	lean	VES NO NO	В		801 gauges	dishwasher temperature and pressure	YES NO NA ROB		
703 personal hygiene Adequate protection from vermin		YES NO NA	B)			test kits and/ or papers provided	YES NO NA NOB	)	
704 pests		YES NO NO	В		803 storage u	ture logs maintained for refrigerated nits (non-regulatory requirement)	YES NO NOB		
Living or sleeping quarters separation food service area		YES NO NA NO	В			Other			bry
Birds or animals other than guide 706 excluded from premises		YES NO NA NO	В				Aller be see "S.	POT 1	
Wiping cloths used properly and s 707 in sanitizing solution	stored	YES NO NATINO	в			IN G Nitrephal y hellow	Company of the compan	- to	
						P 1			
			Enfo	rcem	ent Action:	. (Mark "✓", if Applicable)			
Re-Inspection Required: Yes		No DO			Establish	ment Closed Yes	No No	)	
Approximate Date of Re-Inspection:	7	(* <del></del> 1.)			Food Dis	scarded Other			
Person in Charge Name:	Tella	MU .			Environme	III An A	S. CA	ek.	7
Date				- 11	Date		10		111