

[illegible]

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)	NOB (not observed) NA (not applicable)	Mark "✓" In Box:	R (repeat violation) CDI (controlled during inspection)
Compliance Status			CDI	R		
Food Equipment and Utensils						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	(X) YES NO NA NOB				
502	Appropriate procedures followed for mechanical and/or manual dishwashing	(X) YES NO NA NOB				
503	Proper storage of frozen food items	(X) YES NO NA NOB				
504	Food storage containers not used for other purposes	(X) YES NO NA NOB				
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	(X) YES NO NA NOB				
506	Equipment in good repair, cleaned and sanitized	(X) YES NO NA NOB				
General Sanitation						
701	Garbage & refuse properly disposed and facilities maintained	(X) YES NO NA NOB				
702	Non-food contact surfaces properly constructed, in good repair and clean	(X) YES NO NA NOB				
703	Food handlers properly attired	(X) YES NO NA NOB				
704	Adequate protection from vermin and insect pests	(X) YES NO NA NOB				
705	Living or sleeping quarters separated from food service area	(X) YES NO NA NOB				
706	Premises free of live birds and animals	(X) YES NO NA NOB				
Physical Facilities			CDI	R		
601	Food contact surfaces properly constructed or located. Acceptable material used.	(X) YES NO NA NOB				
602	Hot & cold water available; adequate pressure	(X) YES NO NA NOB				
603	Proper disposal of sewage & waste water	(X) YES NO NA NOB				
604	Toilet facilities: properly constructed, supplied & cleaned	(X) YES NO NA NOB				
605	Adequate lighting; lighting protected	(X) YES NO NA NOB				
606	Adequate mechanical ventilation;	(X) YES NO NA NOB				
Testing Devices/Logging of Temperatures						
801	Proper location of thermometers and thermometers working accurately	(X) YES NO NA NOB				
802	Working dishwasher temperature and pressure gauges	(X) YES NO NA NOB				
803	Chemical test kits and/ or papers provided	(X) YES NO NA NOB				
804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	(X) YES NO NA NOB				

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Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

Enforcement Action: (Mark "✓", if Applicable)				
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>		
	Establishment Closed	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	
Approximate Date of Re-Inspection:	Food Discarded	Other		

Person in Charge Signature _____
 Date (m/y) 22/02/2022

Inspector Signature 

Date (d/m/y) 22/02/2022