Establishment Name COCO	Pene	13				Permit Number:			
Mailing Address	License Posted:								
			-	,	//	☐ Yes ☐ No → Date of Inspection:		- 19	-
Physical Address 101 5 tin 56th 10d, Gelakan Ke						(d/m/y)	22/82/20		
Routine inspection & h. h. comple	up Insp	ection [lf fo	ollow-up, date of p	revious inspection (d/m/	y) ; ; (v	- V22		
RITICAL ITEMS: Based on the sinust be corrected at the time of insignary result in revocation or suspensions.	ion of your Food Esta	ın a ma	anner th	ıat will n	iot pose a food si	afety threat. Failure to in	lishment Safety Regi nmediately correct o	ulations r contro	. Crit
	(in compliance) not in compliance)			oserved olicable			epeat violation) controlled during in	spectio	on)
Compliance Sta	atus	CDI	R		Cor	npliance State		CDI	R
Time/Temperature of Potent					Perso	nal Hyglene of Food	Service Workers		
1 Cold holding temperatures ≤ 4 °C	YES NO NA NO	3	21	201		A CONTRACTOR OF THE PARTY OF TH	NO NOB		
2 Hot holding temperatures ≥60°C	YES NO NA NOE	3		202	Adequate handwa accessible	shing facilities supplied &	ESNO NOB		
Proper cooking of raw food of animal	1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		18.77	203	Food handlers fre	e of disease or condition th	at _		
origin 4 Proper cooling time & temperatures	ES NO NA NOE	5			may spread throu Food handlers usi	th food ng proper utensils to avoid	YES NO NA NOB		_
	YES NO NA NOE			204	unnecessary hand	I contact with	150		
5 Adequate equipment to maintain food	CONTRACTOR OF THE RESIDENCE OF THE PARTY OF	- 100		1	cooked/prepared		YES NO NA NOB		
temperatures	WES NO NA NOB			Contraction		zardous Foods Prote		minat	ion
6 Proper monitoring of temperatures 7 Proper reheating procedures for hot	WES NO NA NOS			401			YES NO NA NOB		
holding	YES NONE NOB			0 4	sanitized		NO NA NOB		Š
Proper thawing procedures	NO NA NOB		110-67		Facility free of pes	ts (vermin and insects)	YES NO NOB		
Food, Water and Ice from		-		404	used to prevent for	roperly labeled, stored or od contamination	YES NO NOB		
Food obtained from approved sources Food in good condition, safe &	YES NO NOB	-		08-10					
unadulterated	MO NOB								
Food properly labeled	ES NO NOB	1							
	Food	Tem	perat	ure O	bservations		The state of the s		ay a
Item / Location	Temp			41.	Temp				emp
7//	(°C)	iten	n / Locai	tion	(℃)	Item /	Location	- 1	°C)
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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.

Food Equipment and Utensils Adequate facilities available to wash, rinse and sanitize utensils and/or equipment. Appropriate procedures followed for mechanical and/or manual dishwashing Food storage containers not used for other purposes Equipment and utensils that contact food are Equipment in good repair, cleaned and sanitized Food space & refuse properly disposed and facilities maintained Garbage & refuse properly disposed and facilities maintained Non-food contact surfaces properly disposed and facilities maintained Garbage & refuse properly disposed and facilities maintained Non-food contact surfaces properly disposed and facilities maintained Food storage containers not used for other purposes Equipment in good repair, cleaned and sanitized Garbage & refuse properly disposed and facilities maintained Food contact surfaces properly disposed and facilities maintained Food storage containers not used for other purposes Garbage & refuse properly disposed and facilities maintained Food contact surfaces properly disposed and facilities maintained Food storage containers not used for other purposes Garbage & refuse properly disposed and facilities maintained Food storage containers on the statistic statistic surfaces properly working dishwasher temperature and pressure gauges Food contact surfaces properly constructed or food and facilities maintained Food storage ontainers of sevage & waste water Food storage ontainers on tused for sevage & waste water Food storage ontainers on tused for sevage & waste water Food storage ontainers properly constructed or food and facilities: properly constructed or food and facilities maintained Food storage ontainers on tused for sevage & waste water Food storage ontainers on tused for sevage & waste water Food storage ontainers on tused for sevage & waste water Food storage ontainers on tused for sevage & waste water Food storage ontainers on tused for sevage & waste water Food storage ontainers on tused for sevage & waste water Food storage ont	YESNO NOB YESNO NOB YESNO NOB YESNO NOB YES NO NOB	CDI	R			
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706 Premises free of live birds and animals NO NA NOB		7-1				
EHO has no recome-closical at him. of inspection						
Inspection Results Number of Critical Items Number of Repeat Critical Items Number of Repeat Non Critical Items						
Enforcement Action: (Mark "✓", if Applicable)		(1)				
e-Inspection Required: Yes No Establishment Closed Yes						
pproximate Date of Re-Inspection: Food Discarded Other						
erson in Charge Signature Inspector Signature Date (d/m/y) 22/02/20						