	shment Name Cona	Permit Number: Pandan			3					
Mailing	Address						License Posted:	Licence No.:	Total .	
Physics	al Address /4/	Date of Inspection:	20/04/	200	,					
Routing	e Inspection	ocque C	p Inspe	ection 🗆	104	low-up, date of pre	(d/m/y) vious inspection (d/m/)		202,	
ems may	CAL ITEMS: Based on the time of insuresult in revocation or suspension.	a inspection today, the pection or controlled on of your Food Estat	e critica in a ma olishme	al items i anner tha ent Perm	identifie at will no nit and c	d below are violation of pose a food safe losure of your esta	ons of the Food Establety threat. Failure to in	ishment Safety Reg	ulations. r contro	. Cri
LEGEND		in compliance) not in compliance)		(not ob not app		I ITIGUE.		peat violation) ontrolled during in	spectio	n)
Compliance Status				R		Com	npliance Status		CDI	R
	ne/Temperature of Potenti		ods				al Hygiene of Food			
	holding temperatures ≤ 4°C holding temperatures ≥60°C	YES NO NA NOB		2.62	201	Hands clean & prop		FES NO NOB		-
-		YES NON NOB		-20		accessible	lng facilities supplied &	NO NOB		
103 Prope origin	er cooking of raw food of animal	YES NO NA NOB	3/1		203	Food handlers free of may spread through	of disease or condition the	YES NO NA NOB		77.5
104 Prope	er cooling time & temperatures	YES NO NA NOB			204		proper utensils to avoid ontact with	ME NO NA NOB		
	uate equipment to maintain food eratures	ESNO NA NOB	V:			The second secon	rdous Foods Prote		minatio	on
06 Prope	er monitoring of temperatures	YES NO NA NOB			401			VES NO NA NOB		
07 Prope holding	er reheating procedures for hot	ME NO NÁ NOB			402	Food contact surface sanitized	es cleaned and	NO NA NOB		
	er thawing procedures	MES NO NA NOB	8377	6,000	403	Facility free of pests	(vermin and insects)	MO NOB		
	Food, Water and Ice from		S		404	Toxic chemicals pro- used to prevent food	perly labeled, stored or	PESNO NOB		
	obtained from approved sources in good condition, safe &	YES NO NOB				(2)22				
unadu	ulterated	NO NOB								
1000   1000	properly labeled	NO NOB					37			
		The second of th	Tem	perati	ure Ol	servations				
Item / Location (°C) Item / Lo					don (°C)		Item / Location			emp •C)
meld hald			nemy Education (35)			1 1 1	itemy Education			-
	C 111	10							_	_
/	Notes Hold			- 171					_	
						11 - 10 - 10 - 10		W. Sans		
				111		A 10. 50	and the same	E harry		
	Berg-M. Million and M.	Mark Street	-							tion
item lumber	Designation of the second seco	Observati	ons a	and C	orrect	ive Actions		HV JAMES TO	Correct	
	Initial 1	spection		אקם	q	5mall	1-5 ec/e	home		
	Initial 11 Food proc	spection		אקם	q	5mall	-seele	home	Date	
	Initial 11 Food proc	spection		אקם	q	5mall	1-5 ec/e	home	Date	
	Initial 11. Food proc.	spection		אקם	q	5mall	t Hine	home	Date	
	Initial II Food proc No common	spection		אקם	q	5mall	t Aire	home	Date	
	Initial in fact for the common inspections	spection		אקם	q	5mall	t Hime	home	Date	
	Initial 11 Food proc No common inspecto;	spection		אקם	q	5mall	t Aine	home	Date	
	Initial in fact of the second of the common inspection;	spection		אקם	q	5mall	t Aire	home	Date	
	Initial II Land proc No common inspectos;	spection		אקם	q	5mall	t fine	home	Date	
	Initial II Food proc No common inspectio;	spection		אקם	q	5mall	-seele	home	Date	
	Initial in fact of the second	spection		אקם	q	5mall	t Aire	home	Date	
	Initial 11 Lood proc No common inspectio;	spection		אקם	q	5mall	1-seale	home	Date	
	Initial 11 Food proc No common inspectio;	spection		אקם	q	5mall	1-seele	home	Date	
	Initial in fact for the stand processing	spection		אקם	q	5mall	1-seale	home	Date	
	Initial 11 Lood proc No common inspectio;	spection		אקם	q	5mall	1-seele	home	Date	
	Initial II Facel proc No common inspectio;	spection		אקם	q	5mall	1-seele	home	Date	

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) ot in compliance)		ot observe			peat violation) ontrolled during in	spectio	 on)
Compliance Status			CDI R Compliance Statu			E STATE AND	CDI	R
Food Equipment an	d Utensiis			for some	Physical Facil	ities		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.		1.97	60		act surfaces properly constructed or ccentable material used.	WES NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	NO NA NOB	* * 0	60:	1300000	water available; adequate pressure	×		
503 Proper storage of frozen food items	ESNO NA NOB	0/05/6	60:	3 Proper disp	posal of sewage & waste water	YES NO NOB	THE PERSON	1400
Food storage containers not used for 504 other purposes	YES NO NA NOB	L 2/3	60-	Toilet facili	ties: properly constructed, supplied	NO NOB	(U Z	
Equipment and utensils that contact food are 505 corrosion resistant and non-toxic	BON NOB	NAME OF	60:	5 Adequate I	ighting; lighting protected	YES NO NOB		
Equipment in good repair, cleaned and sanitized	(ES)NO NOB		1 1 1 7 9	150 12 10	mechanical ventilation;	ESWO NA NOB	10	
General Sanita	ation		2.1		Testing Devices/Logging of		SO.	
Garbage & refuse properly disposed and facilities maintained	PESNO NOB		90		ation of thermometers and	ESNO NA NOB		-
Non-food contact surfaces properly 702 constructed, in good repair and clean	PESNO NOB			Working di	ers working accurately shwasher temperature and pressure	of the same of	(Committee	
702 constructed, in good repair and clean 703 Food handlers properly attired	NO NA NOB		-	gauges	The state of the s	ESNO NA NOB	1	
Adequate protection from vermin and insect				Temperatu	est kits and/ or papers provided re logs maintained for refrigerated	NO NA NOB		
Living or sleeping quarters separated from food service area	YES NO NOB		802	storage uni	its (non-regulatory requirement)	YES NO NA NOB	STATE OF	
THE RESIDENCE THE PROPERTY OF THE PERSON OF	VESNO NA NOB	4.11	300		dam care	The second of	Market Hold	1
706 Premises free of live birds and animals	TESMO NA NOB				201, with 100 100 100	Service of the service of		
Chlowne so.					Whon do	oskec hia		# No
Number of Critical Items Number of Repeat Critical Items		20 A		Number Number	of Non-Critical Items of Repeat Non Critical I	tems		
	Er	force	ment A	ction:	(Mark "√", if Applicable)			
e-Inspection Required: Yes No			Topid	Establishment Closed Yes No				
pproximate Date of Re-Inspection:	THE RESERVE			Food Disci	arded Other		S#FT	
Person in Charge Signature				inspector Sign Date	nature 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2			