



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

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
503	There was proper storage of frozen items at the time of the inspection.  - The operator is taking the temperature of the cold holding units 3 times a day and enter it into a temperature log.	

Inspection Results			
Number of Critical Items	0	Number of Non-Critical Items	0
Number of Repeat Critical Items	0	Number of Repeat Non Critical Items	0

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

Person in Charge Signature 
Date (d/m/y) 23/06/22

Inspector Signature 
Date (d/m/y) 23/06/2022