INN @	AN WA	1	1		01		1	Permit Number:		C Val	423
Establishment Name	11/1/1/1/0a	72	5n	0	17	Mc	7.		Illian N		
Mailing Address 100-22C	+ O Argen	Ha	M	10	ad	. M.	NO	License Posted:	Licence No.:		
Physical Address 3-100	20rd en	Di	V(V	ع	VK		Date of inspection: (d/m/y)	23/06/	75	าา
Routine inspection (Complain	nt □ Follow-u	p inspe	ection E	ם	If fol	llow-up, da	te of pre	vious inspection (d/m/	· · · · · · · · · · · · · · · · · · ·	(10)	_
CRITICAL ITEMS: Based on the	inspection today the	critics	ıl items	: ide	ntifie	d bolow a	a violati	one of the Food Fetal	lishmont Safety Rose	detione	Caition
tems must be corrected at the time of insp	ection or controlled i	n a ma	inner th	hat v	will no	ot pose a f	ood safe	ety threat.Failure to i	nmediately correct o	contro	. Critic
tems may result in revocation or suspension						_	our esta	blishment.			
LEGEND Circle One of: YES (in compliance) NO (not in compliance)			(not o		erved) cable)		Mark"√ " in Box: R (repeat violation) CDI (controlled during in:				\
Compliance Status		CDI	R								T .
Time/Temperature of Potentially Hazardous Fo						Compliance Status Personal Hyglene of Food Service Workers				CDI	R
101 Cold holding temperatures ≤ 4°C	YES NO NA NOB	Jus		-6	201			al Hygiene of Food	YES NO NOB		
102 Hot holding temperatures ≥60°C	YES NO(NA)NOB				202	Adequate	handwash	ing facilities supplied &			
103 Proper cooking of raw food of animal		963			203		lers free o	of disease or condition th	YES NO NOB		
origin 104 Proper cooling time & temperatures	YES NO NA NOB					may sprea Food hand		food proper utensits to avoid	YES NO NA (NOB		
	YES NOWA NOB				204	unnecessa cooked/pre			YES NO NA NOB	W	
105 Adequate equipment to maintain food temperatures	VES NO NA NOB			10	F	otential	ly Haza	rdous Foods Prot	ected from Conta	minati	on
106 Proper monitoring of temperatures 107 Proper reheating procedures for hot	YES NO NA NOB		- 11-11-1		401	Food sepa		·	(FES NO NA NOB		
holding	YES NO NA NOB				402	sanitized		es cleaned and	VES NO NA NOB		
Proper thawing procedures Food, Water and Ice from	Approved Source		10 16-24	15	404			(vermin and insects) perly labeled, stored or	YES NO NOB		uult) I
801 Food obtained from approved sources	(YES NO NOB	,		Ļ		used to pre	event food	contamination	ESNO NOB		
302 Food in good condition, safe & unadulterated	PER NO NOB			r							
Food properly labeled	YES NO NOB										
		Tem	perat	tur	e Ol	oservat	ions				
Item / Location	Temp (°C)	Item	1 / Loca	ation			emp (°C)	Item ,	Location .	- 1	emp •C)
Freozentt 1	-23				- 6			T10070	THE L		296
F48701 # 227	-87			25.0	30			F10 (7 01		-	7 (
Fre OZOVET U	-1294	Spr	15	4		TRE IS	100	Wight	14 200 2		170
1100201A	260		-		-	- 4		Walle	4 Heer	1	130
TROUGHT 3	1-70 K				1			A State Control			
Item Number	Observati	ons a	and C	Cor	rect	ive Act	ions			Correc	te
						lee .	_			(If appli	cable)
03 FLEETEN 3	820	* ()	re	-	Vic		61	sct at	the		
NS VACCON S	0 4	200	27.	1	V	196	STVI	130 180	MA		
PINE OF	The 1	NR	Shot (٧	01	ON	•				
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	697										
						0.70				-	
	-			-							-
VT1411/1020				_							

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	С		Compliance Status			R	
Food Equipment and Utensils			-14	4 4						
Adequate facilities available to wash, rinse					Physical Facilities Food contact surfaces properly constructed or					
Appropriate procedures followed for	X			601	1 (6)	cceptable material used.	YES NO NA NOB	100	HIMP	
502 mechanical and/or manual dishwashing	YES NO NA NOB					water available; adequate pressure	YES NO NOB		- Li	
Food storage containers not used for	VES NO NA NOB			603	Toilet facil	posal of sewage & waste water ties: properly constructed, supplied	ed supplied	7) =	-	
504 other purposes Equipment and utensils that contact food are	YES NO NA NOB	PC(01, 811		604	& cleaned PES NO N			rr.		
505 corrosion resistant and non-toxic Equipment in good repair, cleaned and	(ES)NO NOB		-	605	Adequate	ighting; lighting protected	VES NO NOB	4200		
506 sanitized	YES NO NOB	3. 1		606	Adequate	mechanical ventilation;	(YES NO NA NOB		-	
General Sanita	tion		191			Testing Devices/Logging o	f Temperatures			
Garbage & refuse properly disposed and 701 facilities maintained	TES NO NOB			801	Proper location of thermometers and thermometers working accurately		YES NO NA NOB	200		
Non-food contact surfaces property 702 constructed, in good repair and clean	YES NO NOB					shwasher temperature and pressure	YES NO NA NOB	TIE1	tical	
703 Food handlers properly attired	(YES NO NA NOB			803	1-900	est kits and/ or papers provided	YES NO NA NOB	18		
Adequate protection from vermin and insect pests	(YES NO NOB				Temperatu	re logs maintained for refrigerated		Local I		
Living or sleeping quarters separated from food service area	YES NO NA NOB		-	804	storage un	its (non-regulatory requirement)	YES NO NA NOB		and the	
	>	=	100				Toron Interests	Amadi	and the second	
706 Premises free of live birds and animals	(YES NO NA NOB		1	1 1		military from the first	The second second	Service Design	with the death	
Observations and Corrective Actions									ction te cable)	
- The uppro	ne OF Hovid	1/h	de d	CIM	1806 1806	re tempora 3 times a tempor	hyte Pl ature	Constitution of the consti	3 (mod	
		nspe	ectio	n Re	sults					
Number of Critical Items Inspection Results O Number of Critical Items					Number of Non-Critical Items			0		
Number of Repeat Critical Items			Ò	1	Number of Repeat Non Critical Items					
	En	forc	eme	ent A	ction:	(Mark "√", if Applicable)				
Re-Inspection Required: Yes	No D				8804		No DE			
Approximate Date of Re-Inspection:					Establishment Closed Yes No A				e III r. jedi	
Section 1997 to 1997 person			171		. 202 0130					
Person in Charge Signature	Taturky was product	7/2		In	spector Sign	istere				
Date 23/96/22	-6-1 -5-5			D	ate 7	Z 000 R15	77	-		