Establishment Name Macker	zie /	Mount.	ain.	Inn		Permit Number:	100 443		File
Mailing Address				110#3		Permit Posted:	□ Yes □ No	20	19
Physical Address 100 A	Quer,	, Ra	1.1	brown h	Vells	Date of Inspection: (d/m/y)	31/01/2	20/	8
Routine Inspection Complain		low-up insp		If follow-up, date of previous inspection (d/m/y);					
	ection or contro of your Food I compliance)	illed in a m Establishm NOB	anner tha ent Perm I (not obs	it will not pose a it and closure o served)	food safe	ety threat. Failure to in ablishment.			
NO (no	t in compliand	ce) NA ((not appl	lcable)		CDI (c	ontrolled during in	spectio)п)
Compliance State		CDI	R			pliance Statu		CDI	Ř
Time/Temperature of Potential	The second second second			204 Heads a		al Hygiene of Food			
 101 Cold holding temperatures ≤ 4°C 102 Hot holding temperatures ≥60°C 	ESNO NA					erly washed hing facilities supplied &	YESNO NOB		-
103 Proper cooking of raw food of animal	YESNO NA	NOB		accessit	ole	of disease or condition th	PESNO NOB		
origin	WESNO NA			may spr	ead through	food	YESNO NA NOB	,	
104 Proper cooling time and temperatures	YES NO NA	NOB		204 unneces	sary hand d	g proper utensils to avoid contact with	G		
105 Adequate equipment to maintain food temperatures	VES NO NA	нов		cooked/ 205 Food tra	prepared fo		YES NO NA NOB		
106 Proper monitoring of temperatures	YES NO NA I					ardous Foods Prote		minat	ion
 107 Proper reheating procedures for hot holding 108 Proper thawing procedures 	VES NO NA		25000	-	parated and		YES NO NA NOB		
Food, Water and Ice from A				402 Food co	ntact surfac	ces cleaned and			
301 Food obtained from approved sources		NOB		403 Facility		s (vermin and insects)	VENO NA NOB		
302 Food in good condition, safe and	_					pperly labeled, stored or	ENIO NOT		
unaltered 303 Food properly labeled		NOB	-	405 Proper of	disposal of r	d contamination returned, previously	MES NO NOB		
- out property taudied		.55		served f	ood		YES NO NOB		
	Fo	ood Ten	nperati	ure Observa	ations				
	Temp				Temp				Temp
Item / Location	(°C) Item / Locati				(°C)	Item / Location			(°C)
Wolf in cooler #1	2.7	alepi	Ey C	oolerl	7	Pinse to	to Soose	_	86
tieezer (-16	1	9.11	" Z	4		The Treatment of the Control of the		
teres you now personer i			III Ees	filt in 201	d und	allisava salan	Briefer -		
11 " #7	3.6	hot 1	del.	coop	63				
		- Men - s	150000	N. S.		- water with the		Corre	ection
Item Number	Obsei	rvations	and C	orrective A	ctions			Da	ate (Icable)
		CEC a TL Command	- 1			Talled State of the State of th	The Zerra	-	
V FAC of 2.9	9 6-1	2 -	1	1/0 00	1	1 4 0 4 1	150		
V 1/1 01 2.1	13/6	-	9000	40	Pos	21-010			
			HIVE	TEKO	AC -				
					3				
								P	
-	- 1				Allens				
			70	127					
JWT1411/0914									

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) Compliance Status		NOB (not observed) NA (not applicable)								
		CDI	R	Compliance Status					CDI	R
Food Equipment an	d Utensiis			2		Physica	l Facili	tles		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	NO NA NOB			604		act surfaces properly constr cceptable material used.	ucted or	VES NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB					water available; adequate	pressure	ESNO NOB		
503 Proper storage of frozen food items	YES NO NA NOB		A 111		3 Proper disposal of sewage & waste water NO NOB Tollet facilities: adequate number, properly			100 100 100	Call Value	
Food stored in food grade material	NO NA NOB			604				111		
Equipment and utensils that contact food are corrosion resistant and non-toxic	YENO NOB	7		-	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	lighting; lighting protected		NO NOB		
Equipment in good repair, cleaned and sanitized	YES NO NOB			4.7.4		mechanical ventilation;		®NO NA NOB		
General Sanita	The state of the s			S STATE	Premises of	clean, uncluttered, cleaning	and	YES NO NA NOB	46	F
Garbage & refuse properly disposed and			Eliasik			Testing Devices/Log				
701 facilities maintained Non-food contact surfaces properly	YES NO NOB					shwasher temperature and			- 1	
02 constructed, in good repair and clean Food handlers properly attired and good	YES NO NOB			801	01 gauges			ES NO NA NOB		
personal hygiene Adequate protection from vermin and insect	YE NO NA NOB	mile is		802		emical test kits and/ or papers provided inperature logs maintained for refrigerated		YES TONA NOB		_
04 pests Living or sleeping quarters separated from	YES NO NOB			803		its (non-regulatory requiren	nent)	MO NA NOB		
05 food service area	NO NA NOB					0	ther			
Birds or animals other than guide dogs excluded from premises	VESNO NA NOB									
Wiping cloths used properly and stored in sanitizing solution	YES NO NA NOB						la ple			
										25
recommendat	l IC	pr	im-	e o	es a	and her	no			
	E	nfor	cem	ent A	ction:	(Mark "√", if Applicable	9)	AGE / HEINT		
Re-Inspection Required: Yes No					Establish	ment Closed Yes		No		
pproximate Date of Re-Inspection:					Food Disc	carded Other				
Person in Charge Name: Mandi Person in Charge Signature:	McDone 7	ald I		4 -		tal Health Officer Name: tal Health Officer Signatur		In Merz		
Date (/m/y) Tom 31/10					Date .	2/10/12	019			Ī