Establishment Name Main	street	1	722	9	8	Deli-	Permit Number:	4803		
Mailing Address							License Posted:	Licence No.:		11
Physical Address 50/2 - 3 45/ Helby for							Date of Inspection:	18/02/	200	5
Routine Inspection Comp	laint ☐ Follow-t	ıp İnspe	ection		If fo	llow-up, date	of previous inspection (d/m/y	1:	200	/
RITICAL ITEMS: Based on to ms must be corrected at the time of in ms may result in revocation or suspense EGEND Circle One of: YES	spection or controlled sion of your Food Estal	in a ma blishme	ent Pe	that rmit	will n	ot pose a foo losure of you	d safety threat. Failure to in r establishment.	shment Safety Reg	ulations. r contro	Crit crit
	(in compliance) (not in compliance)		(not on not ap					peat violation) ontrolled during in	spectio	n)
Compliance Status			R		Com		compliance Statu	pliance Status		R
Time/Temperature of Potent 11 Cold holding temperatures ≤ 4°C		ods			204		rsonal Hygiene of Food		11477	
12 Hot holding temperatures ≥60°C	YES NO NA NOB			50	201		& properly washed ndwashing facilities supplied &	ESNO NOB		
3 Proper cooking of raw food of animal	(ESNO NA NOB	100	900	-		accessible	s free of disease or condition that	VES NO NOB	,	
origin Proper cooling time & temperatures	MO NA NOB	3.0				may spread ti	hrough food	ESNO NA NOB		
5 Adequate equipment to maintain food	VESNO NA NOB		c i			unnecessary cooked/prepa		YESNO NA NOB		
temperatures	NO NA NOB				-	Contract of the Contract of th	Hazardous Foods Prote		minati	on
Proper monitoring of temperatures Proper reheating procedures for hot	NO NA NOB	-			401		ed and protected surfaces cleaned and	ES NO NA NOB		
holding Proper thawing procedures	YES NO NA NOB	-	675.1			sanitized		FENO NA NOB		
Food, Water and Ice from	The second secon	S		1	404	Toxic chemic	f pests (vermin and insects) als properly labeled, stored or	TES NO NOB		
Food obtained from approved sources	ESNO NOB	, 	-	1		used to preve	nt food contamination	NES NO NOB		_
Food in good condition, safe & unadulterated Food properly labeled	YESNO NOB									
	Food	Temi	nera	tur	e O	bservatio	ne			
	Тетр					Ten			Te	mp
Item / Location	Item / Location (°C)			Item / Location (°C)				item / Location		C)
rozen hola	1/4 6	10	ho	19		9	9 Not he	d 1	6	2
old hold 1	41			A	5	-/0	2 1	r 2	6	4
11 11 7	3.3					Mallio hear	have a second of the second of	loy all elle		
reamined the let 3 of	1.1	PHUS	LITS	en)	a br	austi Rou	neg Charant seen	uc deav/ »		200
em mber	Observati	ons a	and (Coi	rrec	tive Actio	ns	Michigan III	Correct	
	L.CAMBROW	01-911	and e	on	1000		a lea sallan seeta ti mak		(If applic	able)
4 No walk	i. Eum	9.0	1			0	all.		/	1
Cooling	ENO	-	1	C	057	rect	CITECITURE	produce		_
C001179	racess		0	4	200	reve	ando gruena XIII No e	A Section 1		
	60°C	7 2	20	6		· :	= 2 hours			
	2000 -	4 5	5	20	2	12	= 4 hours	itter il		
10-10-1	THE PERSON NAMED IN COLUMN	Secretary of	UU IC	P# 10	711		DESCRIPTION OF THE PROPERTY.			
-										-
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										2.5
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	<u> </u>						- 10 - 10 - 10 - 10 - 10 - 10 - 10 - 10	5 per 6		
411/1020					_					

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 compilance) NO (not in compilance)		NOB (not observed) NA (not applicable)				Mark "√" in Box: R (repeat violation) CDI (controlled during inspectio				
Compliance Status		CDI	R	R I IIII	C	ompliance Status		CDI	R	
Food Equipment an	d Utensils		thi l	-	7	Physical Facili	les		10 D	
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB			601	Food contact located. Acc	t surfaces properly constructed or eptable material used.	YES NO NA NOB	il ib = 1	100/16	
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB		- 5	602	2 Hot & cold w	ater available; adequate pressure	YES NO NOB	THE L		
503 Proper storage of frozen food items Food storage containers not used for 504 other purposes Equipment and utensils that contact food are	YES NO NA NOB	ři–s	Eline	603	Proper dispo	sal of sewage & waste water s: properly constructed, supplied	YES NO NOB	39%	1-11	
	YES NO NA NOB	017	2000-0	604	& cleaned	s. properly constitution, supplied	YES NO NOB	2 17		
505 corrosion resistant and non-toxic Equipment in good repair, cleaned and	YES NO NOB	77 134	501.00	605	Adequate lig	hting; lighting protected	YES NO NOB	rings (S)	993	
506 sanitized	YES NO NOB			606	THE RESERVE	echanical ventilation;	YES NO NA NOB	7	<u> </u>	
General Sanita	tion					esting Devices/Logging o	Temperatures			
Garbage & refuse properly disposed and facilities maintained Non-food contact surfaces properly	YES NO NOB	$p \in$		801	thermometer	on of thermometers and s working accurately washer temperature and pressure	YES NO NA NOB	124		
702 constructed, in good repair and clean	YES NO NOB			802	gauges	Transition temperature and pressure	YES NO NA NOB			
703 Food handlers properly attired Adequate protection from vernin and insect	YES NO NA NOB			803	Chemical tes	t kits and/ or papers provided logs maintained for refrigerated	YES NO NA NOB			
704 pests Living or sleeping quarters separated from	YES NO NOB		10-	804	storage units	(non-regulatory requirement)	YES NO NA NOB			
705 food service area	YES NO NA NOB	_	E-compa						-3	
706 Premises free of live birds and animals	YES NO NA NOB							600		
			v Aug				12 12 12 12 12 12 12 12 12 12 12 12 12 1		o The	
- High berp - Chlorine san	dishwo	50	Vot	10-	. Ma	reports u	84°C	r ha		
Number of O-W11		nsp	ectio		esults				1	
Number of Critical Items Number of Repeat Critical Items			Number of Non-Critical Items Number of Repeat Non Critical Ite			ems		•		
	En	forc	eme	nt A	ction: (M	ark "√", if Applicable)				
Hinspection Required: Yes No No				24	Establishment Closed Yes No					
approximate Date of Re-Inspection:	#1 11111 122				Food Discard	led Other	A Last Last			
DESCRIPTION OF THE RESIDENCE							the Law In 1997			
erson in Charge Signature	AT = 1100 -		politism	i i	nspector Signat	ure		11		