Establishment Name McK	Ponglo s	Re	rla	U15-	, 7		Permit Number:	4677		
Mailing Address	The program of the					- 75	License Posted:	Licence No.:	THE D	
Physical Address	34 84	201	1	10	11	1	Date of Inspection:	30681	20	7 -
Routine Inspection Corn	plaint  Foll	low-up Insp	ection	D If fo	liow-up dat	te of pre	(d/m/y) vious inspection (d/m/)	30/00/	20,	72
									-	_
CRITICAL ITEMS: Based on	the inspection today	y, the critic	al item	s identifie	d below are	e violatio	ons of the Food Estab	lishment Safety Reg	ulations	. Critic
tems must be corrected at the time of tems may result in revocation or suspe	inspection or contro nsion of vour Food F	lled in a m Establishm	ianner i ient Pei	that will no rmit and c	ot pose a fo	ood safe	ty threat. Failure to in	nmediately correct of	or contro	ol critic
	S (in compliance)		10.00	bserved)			,			
No	O (not in compliance		•	plicable)		Mark*		epeat violation) controlled during in	spection	on)
Compliance S		CDI	R				pliance Statu		CDI	R
Time/Temperature of Pote  101   Cold holding temperatures ≤ 4°C	The second secon		_	201	Hands clea		al Hygiene of Food	The state of the s		
102 Hot holding temperatures ≥60°C	MO NA M		-	-			ing facilities supplied &	NO NOB		
103 Proper cooking of raw food of animal	(ESNO NA N	NOB	-		accessible		of disease or condition the	ESNO NOB		
origin	ESNO NA N	ЮВ	-	203	may spread	through	food	ES NO NA NOB		
104 Proper cooling time & temperatures				204	Food handl unnecessar	ers using	proper utensils to avoid		2	
105 Adagusta agriconant to anticolor	YES NO NA	(ÓB)			cooked/pre	pared foo	d	(E) NO NA NOB		
105 Adequate equipment to maintain food temperatures	(E) NO NA N	ОВ	at I		otential	ly Haza	rdous Foods Prote	ected from Conta	minat	ion
106 Proper monitoring of temperatures	ES NO NA N			401	Food separ			YES NO NA NOB		
107 Proper reheating procedures for hot holding	ENO NA N	ОВ		402	Food conta sanitized	ct surface	es cleaned and	YES NO NA NOB		
108 Proper thawing procedures	ES NO NA N	ОВ	U/AN	403	Facility free	of pests	(vermin and insects)	YES NO NOB		
Food, Water and Ice fro	CONTRACTOR AND ADDRESS OF THE PARTY OF THE P	rces		404	used to pre-	iicals prop vent food	perly labeled, stored or contamination	YES NO NOB		
<ul><li>301 Food obtained from approved sources</li><li>302 Food in good condition, safe &amp;</li></ul>	E NO N	OB						0		
unadulterated		ОВ								
303 Food properly labeled		ОВ		J						
		od Ten	pera	ture Ol	oservati	ons	The state of the state of		A 51	- 1
Item / Location	Temp (°C)	Itor	m / Loc	ation		emp	Itam /	1		emp
Walk is for	-24	- ///	1	2/		-0)	lee orea	Location		(°C)
Walk 12 kozis		aa,	nac				1ce area			/
Cold	7 >	fore-	1	dex	25	2/				
grandation arms	NAME OF PARTY				D 970 N		DECEMBER NO. 1			
distribution cuffic			a diam	ellto on		a puril	Constant of the	res pued .		
Item	Ohean	etione	and i	Correct	ive Acti	one			Correc	
Number		A 18190			Section 1				Dat (If appli	
	EIUso	STHING:			Rops in	80 101	Michael Selline.	miligept +		
	201.							ATTREMETOR OF		
1000 284		stay(a)o s	U Nue	1.10.217	1/01	I da	Deliverage of Terror	E HATEL A		
SHUSSEL	THE LEWIS					-11	The second second	DH-MIS		
				AWO S						
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1120-002	76									
				Yes						
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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)			oserved		Mark "√" in Box		peat violation) ontrolled during in	spectio	n)
Compliance Status		CDI	R		Compliance Status				CDI	R
Food Equipment an	d Utensils	FILM	1		-	Physi	cal Facili	ties		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.		0.30		Food contact surfaces properly construction food located. Acceptable material used.		structed or	PON NA NOB			
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB			100		l water available; adequa	te pressure	PE NO NOB		-
03 Proper storage of frozen food items	ES NO NA NOB				Proper disposal of sewage & waste water		YES'NO NOB	EL IRA	-40	
Food storage containers not used for other purposes	ES NO NA NOB		Sales		Toilet facil	ities: properly constructe	d, supplied	PES NO NOB		-
Equipment and utensils that contact food an corrosion resistant and non-toxic	ESNO NOB	19.0	Canal Series	60!	Adequate lighting; lighting protected		PENO NOB		75	
Equipment in good repair, cleaned and sanitized	YES NO NOB		X TO	WT.		mechanical ventilation;		NO NA NOB	7	
General Sanita	ition	100 100	er Im		A	Testing Devices/L	ogging o			
Garbage & refuse properly disposed and facilities maintained	NO NOB			204		ation of thermometers ar	nd			
Non-food contact surfaces properly					Working d	ters working accurately ishwasher temperature a	nd pressure	PENO NA NOB	ethar.	Tel.
22 constructed, in good repair and clean 23 Food handlers properly attired	MO NO MOB	-5-			gauges	and the season	100	YES NOW NOB	P-1/71	
Adequate protection from vermin and insect	MENO NOB				Temperatu	test kits and/ or papers pure logs maintained for re	frigerated	YES NO NA NOB		
Living or sleeping quarters separated from food service area	ES NO NA NOB			804	storage un	its (non-regulatory requir	ement)	ESNO NA NOB		
06 Premises free of live birds and animals	E NO NA NOB	0.8		III (SA	m350mm	Tregile/Fig. Britain		27 2011		
of Fremises nee of hive ones and animals	LES NO NA NOB			1		Av. III		2 1000000		
EHO his no	recam	ر ما	de	tio	7/	at Alanc	N	Jacom B	(If appli	_
EHO has 10	) Facah	pa en	nde	( fiè	7,	at time	d	Inpr h		
Manua / dishu	and n	ľar	e	on Re	<i>300</i>	of Non-Critical It	Puc C			
Manus/ dishu	sst r	nsp	ectio	on Re	200 esults Number Number	of Non-Critical It	Puc C			V
Manus/ dishu	sst r	nsp	ectio	on Re	200 esults Number Number	of Non-Critical It	Puc C	ems		
Manua / dishu	sst r	nsp	ectio	on Re	esults Number Number ction:	of Non-Critical It of Repeat Non C	Puc C			
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umber of Critical Items umber of Repeat Critical Items -Inspection Required: Yes  proximate Date of Re-Inspection:	est r	nsp	ectio	on Re	esults Number Number ction: Establishn	of Non-Critical It of Repeat Non C  (Mark " V ", If Applicate ment Closed Yearded Other	ems Critical It	ems		
Manua / dishu	est r	nsp	ectio	on Re	esults Number Number ction:	of Non-Critical It of Repeat Non C  (Mark " V ", If Applicate ment Closed Yearded Other	ems Critical It	ems		