Es	stablishment Name	Bake.	110	180	1	G. HO	Permit Number:	7-191	71	minute.
M	lailing Address	WAY 6	(0.00		License Posted: L	Icence No.:		3/3
Pi	hysical Address // - 5	1917	-4	KL A	110	4.1/2 La	Date of Inspection: (d/m/y)	24/01/2	02	>
R	outine Inspection Complain	t Follow-	up Inspe	ection 🗆	Irfo	low-up, date of	previous inspection (d/m/y)	240112	~)
tems tems	TICAL ITEMS: Based on the imust be corrected at the time of inspermay result in revocation or suspension END Circle One of: YES (In	ection or controlled	I in a ma ablishme	anner th ent Pern	at will no	ot pose a food solve of your of	safety threat. Failure to imrestablishment.	shment Safety Regumediately correct or	ulations contro	. Critica
		t in compliance)			olicable)	1416	CDI (co	introlled during in	spectio	on)
	Compliance Stat	us	CDI	R		Co	mpliance Status	S	CDI	R
404	Time/Temperature of Potentia			77.00			onal Hyglene of Food			
101	Cold holding temperatures ≤ 4°C Hot holding temperatures ≥60°C	YESNO NA NOE	3		100	Hands clean & properly washed YES NO				9.0
		YES NOW NO	3					FE NO NOB		
103	Proper cooking of raw food of animal origin	NO NA NOE	3	Mr.	203	Food handlers f	ree of disease or condition that	ESNO NA NOB		
104	Proper cooling time & temperatures	ES NO NA NOE			204		using proper utensils to avoid and contact with	ESNO NA NOB		
105	Adequate equipment to maintain food		1000	4.5	ES. N		lazardous Foods Prote		minat	lon
106	Proper monitoring of temperatures	YES NO NA NOE			401	Food separated	The second secon	NO NA NOB	······at	1011
107	Proper reheating procedures for hot	-			402	Food contact su	urfaces cleaned and		HID	
108	Proper thawing procedures	YES NO NA NOE	3	1000	403	sanitized Facility free of p	ests (vermin and insects)	NO NA NOB		
	Food, Water and Ice from				404	Toxic chemicals	s properly labeled, stored or	^		
301	Food obtained from approved sources	YES NO NOB	-			used to prevent	food contamination	WES NO NOB		
302	Food in good condition, safe & unadulterated	1 NO NOB								
303	Food properly labeled	ESNO NOB								
		Food	d Tem	perat	ture O	bservation	S		11 11 1	
		Temp				Temp			- 1	Temp
Item / Location (°C)			Item / Location (°C)			(°C)	ltem /	Location		(°C)
6	old hold	10/								
,	Conser hold	-18								
- 1	The state of the s	10/10/10/10	- 1 (11)		The same	THE LANSING	Thereard seaming	Village		
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		F - 1		10 =			o Specificant lette	41 1 1 1		
Ite	m Wash slam again	Observe	Hann			Alum Analam				ection
Num	ber	Ubserva	itions	and (Correc	tive Action	IS	THE METERS		ate dicable)
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					107					
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								TW.		
						3763	Part can may are	ar on sight		
	6'11									
MAZT47	L11/1020		_							

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.

	compliance) in compliance)		(not obs		Mair , III DOY' II (IE	eat violation) ntrolled during ins	spection	n)	
Compliance Status			CDI R		Compliance Status				
Food Equipment and	l Utensils	Titre	20,000		Physical Facili	tles			
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.				604	Food contact surfaces properly constructed or located. Acceptable material used.			_	
Appropriate procedures followed for mechanical and/or manual dishwashing	NO NA NOB		ring.	602 Hot & cold water available; adequate pressure		NO NOB			
03 Proper storage of frozen food items	NO NA NOB			- 3	Proper disposal of sewage & waste water	NO NOB		y	
Food storage containers not used for other purposes	NO NA NOB				Toilet facilities: properly constructed, supplied & cleaned	PES NO NOB			
Equipment and utensils that contact food are corrosion resistant and non-toxic	NO NOB		7.0	605	Adequate lighting: lighting protected	NO NOB	See .		
Equipment in good repair, cleaned and sanitized	NO NOB				Adequate mechanical ventilation;	PES NO NA NOB	1.		
General Sanita	NAME OF TAXABLE PARTY.	10 50	X 100	grill B	Testing Devices/Logging of				
Garbage & refuse properly disposed and facilities maintained	FESNO NOB		100000000000000000000000000000000000000		Proper location of thermometers and	The state of the s	400		
Non-food contact surfaces properly	-		- 1		thermometers working accurately Working dishwasher temperature and pressure	NO NA NOB	sence y	510	
02 constructed, in good repair and clean 03 Food handlers properly attired	NO NOB		i(i)	R TY SE	gauges	YES NO NA NOB	IIIV.	_	
Adequate protection from vermin and insect	VES NO NOB			803	Temperature logs maintained for refrigerated	NO NA NOB	aid.		
Living or sleeping quarters separated from 05 food service area	MES NO NA NOB			804	storage units (non-regulatory requirement)	YES NO NA NOB	(01.2)11		
06 Premises free of live birds and animals	YES NO NA NOB						11 11	-	
Item Observation			and C	Corrective Actions				Correction Date (If applicable	
No recome	nendobio	275	9	1	Ame of inspec	Rion			
Number of Critical Items		Insp	pection		esuits Number of Non-Critical Items	a partie	Total		
	F	-	/		Number of Non-Critical Items Number of Repeat Non Critical	tems	111100		
Number of Repeat Critical Items		-	/		Number of Non-Critical Items	tems			
Number of Repeat Critical Items	No E	-	/		Number of Non-Critical Items Number of Repeat Non Critical	tems No 🗗			