E	stabilishment Name Miss	Saisas			16 36	Permit Number:	117-139	110
	lailing Address	,			70,4		Licence No.:	100 THE
DI	hysical Address 5.209	F 11.			111 1	Yes 🗆 No Date of Inspection:	00/01/0	
		Franklin			ellowky,	(d/m/y)	20/01/2	023
	outine inspection Compla		p Inspectio	7.07		evious inspection (d/m/y)		
ems	TICAL ITEMS: Based on the must be corrected at the time of insimal result in revocation or suspension END Circle One of: YES (pection or controlled i	n a manne dishment F	er that will n	ot pose a food sat closure of your est	fety threat. Failure to impablishment.	mediately correct or	ulations. Critica r control critica
		not in compliance)	NA (not	applicable) Wall		peat violation) entrolled during in	spection)
	Compliance Sta			R	Con	npliance Statu	S	CDI R
101	Time/Temperature of Potenti Cold holding temperatures ≤ 4°C	Control Co.	ods			nal Hygiene of Food		i nota
	Hot holding temperatures ≥ 4°C	YESNO NA NOB	2.0	201	Hands clean & pro	perly washed shing facilities supplied &	ESNO NOB	
103	Proper cooking of raw food of animal	YES NO NA NOB	- 7	203	accessible	of disease or condition that	YES NO NOB	
-	origin	YES NO NA NOB		203	may spread throug	h food	YES NO NA NOB	
104	Proper cooling time & temperatures			204	Food handlers usin unnecessary hand	ng proper utensils to avoid contact with	~	
105	Adequate equipment to maintain food	YES NO NA (OB	03.71		cooked/prepared for	ood	YES ONA NOB	100
4	temperatures	WES NO NA NOB		-		ardous Foods Prote	727	mination
-	Proper monitoring of temperatures Proper reheating procedures for hot	CES'NO NA NOB		401			ESNO NA NOB	
	holding	YES NO NA NOB		402	Food contact surfa sanitized	ces cleaned and	VESNO NA NOB	
108	Proper thawing procedures	YES NO NA NOB	11.97	403 404		ts (vermin and insects) operly labeled, stored or	VESNO NOB	
204	Food, Water and Ice from		S		used to prevent for		YES NO NOB	1 1 1 1 1 1
302	Food obtained from approved sources Food in good condition, safe &	YES NO NOB		-				
303	unadulterated Food properly labeled	YESNO NOB		_				
	Toda property rabeled				100			
_			Tempe	rature C	bservations	4/4	Page 1905 by	
	Item / Location	Temp (°C)	Item / L	Location	Temp (°C)	Item /	Location	Temp (°C)
1	2. ///	-20 ho	11	111	1 74	al al	1	13/
_	10/ En 10/01	720 770	- 1	110	200	Charles A	Lorosca	
_	2	1/9 "	-	(64			
	11 11 3	-27				Cold had	//	1.1
	1 4 -	-34 CO	do	Pipla	1-8	11 11	2	2.9
iter	m we fall liber end			/				Correction
Num		Ubservati	ions an	d Correc	tive Actions	And the second		Date (if applicable)
							1000	
				2 11				
10,000					Diffection in			
		erate in the ar	INCEN S				F 35-49	
	-5.1111111							
						The Country of the Co		
					- 1			
			-				4000	
	100.000							
					_			
_					3 - 32			
		Value W						
							*06	197
		7,000	100					7.70
_								
DA/T4 4	11/1020							

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)

NOB (not observed)

NOB (not observed)

NOB (not applicable)

NA (not applicable)

	compliance) ot in compliance)	NOB NA (r	not app		Mark . III DOY' If (ic)	peat violation) entrolled during ins	spectio	n)
Compliance Status			R		Compliance Status		CDI	R
Food Equipment an	d Utensiis	10 to 0	Vista.	1570	Physical Facili	ties	1391	
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.				601	Food contact surfaces properly constructed or located. Acceptable material used.	VESNO NA NOB		
Appropriate procedures fallowed for mechanical and/or nanual ishwashing (ESNO NA NOB		-	160	17770	Hot & cold water available; adequate pressure	ESNO NOB		
503 Proper storage of frozen food items VES NO NA NOB			(1)		Proper disposal of sewage & waste water	ES NO NOB	- 1)re
Food storage containers not used for other purposes	YES NO NA NOB				Toilet facilities: properly constructed, supplied & cleaned	ESNO NOB	7 35-	
Equipment and utensils that contact food are corrosion resistant and non-toxic	YES NO NOB		1	605	Adequate lighting; lighting protected	ESNO NOB	evil.	
Equipment in good repair, cleaned and sold sanitized	YESNO NOB	911	16	1000	Adequate mechanical ventilation;	ESNO NA NOB		
General Sanita	ation				Testing Devices/Logging of	The same of the sa	Shirt Street	
Garbage & refuse properly disposed and facilities maintained	YES NO NOB				Proper location of thermometers and	NO NA NOB		
Non-food contact surfaces properly 702 constructed, in good repair and clean			37		thermometers working accurately Working dishwasher temperature and pressure	Was I same week	and the second	112
a company of the comp	YESNO NOB		== 1		gauges Chaminal And Miles and Andrews	YES NO(NA) NOB	=016	
03 Food handlers properly attired Adequate protection from vermin and insect 04 pests	3143				Chemical test kits and/ or papers provided Temperature logs maintained for refrigerated	YES NO NA NOB		
Living or sleeping quarters separated from	YES NO NA NOB			804	storage units (non-regulatory requirement)	YES NO NA NOB		
705 food service area 706 Premises free of live birds and animals	YES NO NA NOB		12	0.00	AND THE RY OF MICHIEL SEE ST	1 3 - 1 3 3 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	100	
oo Fremises nee of live bilds and animals	VIES NO NA NOB				C95-96-48-2-18-96-			_
Item lumber	Observation	ns a	and C	Corrective Actions			Corre Da (If appl	te
	- 1,390						2 3	
40 101	15							
Monuel disku Surface so-	roshing interior	a a	cha	61.19	e fert strips	prove	lad	1
	ich zie			on R	esults	prove	lad	1
Number of Critical Items				on R	esults Number of Non-Critical Items		lad	16
Number of Critical Items				on R	esults		lad	16
Number of Critical Items		Insp	pection	on R	esults Number of Non-Critical Items		loo	16
Number of Critical Items Number of Repeat Critical Items		Insp	pection	on R	esults Number of Non-Critical Items Number of Repeat Non Critical		lac	16
Number of Critical Items Number of Repeat Critical Items	E	Insp	pection	on R	Number of Non-Critical Items Number of Repeat Non Critical Action: (Mark **/*, If Applicable)	Items	lac	16