RITICAL ITEMS: ms must be corrected at ms may result in revocati	the time of inspec	ction or controlle	d in a ma	inner th	at will no	ot pose a foo	d safety	threat. Failure to imn	100		
LEGEND Circle One of: YES (in compliance) NO (not in compliance)				NOB (not observed) NA (not applicable)			Mark"✓ " in Box: R (repeat violation) CDI (controlled during in				n)
Compliance Status				R	Compliance Status					CDI	R
Time/Temperatu	re of Potentiali	y Hazardous F	oods			Pe	rsonal	Hygiene of Food S	ervice Workers		
1 Cold holding temperatur		VE NO NA NO	в		201				YES NO NOB		
Hot holding temperature	s ≥60°C	YES NO NA NO		3	202	Adequate has access ble	ndwashin	g facilities supplied &	YES NO NOB		
Proper cooking of raw fo	od of animal	YES NO TA NO			204	Food handler		disease or condition that	YES NO WANOB		
origin Proper cooling time and	temperatures	YES NO NA NO	The second second second			may spread through food Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food Food training certification			YES NO NA NOB		
Adequate equipment to	The second secon	1	. 36								
temperatures Proper monitoring of ten		YES NO NA NO									
Proper reheating proced		YES NO NA NO				Potentially	Hazar	dous Foods Protec	ted from Conta	minat	on
Proper thawing procedu	1999 4 500	YES NO NA NO		rima				YES NO NA NOB			
Food, Water	and ice from A	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS			402	Food contact sanitized	ood contact surfaces cleaned and		YES NOWA NOB	-	
Food obtained from app		KES'NO NOI	-		403	Facility free of pests (vermin and insects)		vermin and insects)			
Food in good condition,	safe and	0	1 8		404			YES NO NOB			
unaltered 7 Food properly labeled		YES NO NO		-	405	Proper disposal of returned, previously					
1 dod property leading						served food_			YES NO NOB		
		Foo	d Tem	perat	ure O	bservatio	ons				
ba — (b — a)		Temp	-				пр	thous (1)			emp (°C)
Item / Location		(°C)	iten	Item / Location			2)	Item / L	bcation	-	(*6)
ripor		DiU		- 5	3.03					-	
	1122 6110 11112					Dies Call	Cartonia and	Phoposit, and compo	Osteroline states —		
		met i					W T				
	The same										
										Corre	ction
	em Observation			ions and Corrective Actions					NAME OF THE OWNER OWNER OF THE OWNER	De (if appl	te
									(27.4		THE STREET
	0.194						200		DE CONTROL		
	W1194		- (15 LH						President Control of the Control of		
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		NW part T		310	81 F 34×40 40/L	519 57 4 16 16 14 51 576		Halles Tok	[34 855]		
		SW PALE			10 E	Digorani G Lu SLIAN		THE STATE SORE	[134 E35]		
		N. Part			10 E	34,0 4 m n i - 21,50			134 133		00.00
						30 (2 m) (4 (4) (2) (2) (4) (2) (2) (4) (4) (4) (4) (4) (4) (4) (4		THE STATE OF THE S	131 131		200.00
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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

LEGEND Circle One of: YES (in compliance) NO (not in compliance)				served) licable)	Mark "✓" in Box: R (repeat violation) CDI (controlled during inspection)					
Compliance Status			R	Dr. e decard ago per because	Compliance Status			R		
Food Equipment a	HAR	1	term policy province	Physical Facilities						
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.			5 to be	Food cont	act surfaces properly constructed or	(0			
Appropriate procedures followed for 502 mechanical and/or manual dishwashing	YES NO NA NOB		-	IN THE PROPERTY.	cceptable material used.	YES NO NA NOB	11103.2	Sale.		
503 Proper storage of frozen food items	TES NO NA NOB				water available; adequate pressure	YES NO NOB		-		
504 Food stored in food grade material	YES NO NA ROB			Toilet facil	oosal of sewage & waste water ties: adequate number, properly d, supplied and cleaned	YES NO NOB				
Equipment and utensils that contact food a 505 corrosion resistant and non-toxic	YES NO NOB	1	× -		ighting; lighting protected					
Equipment in good repair, cleaned and sanitized	YES NO NOB					WESNO NOB	911			
AND AND DESCRIPTION OF THE PARTY OF THE		721		Premises of	nechanical ventilation, lean, uncluttered, cleaning and	YES NOVA NOB				
General Sanitation Garbage & refuse properly disposed and					Ce equipment properly stored	VESNO NA NOB				
701 facilities maintained Non-food contact surfaces properly	YES NO NOB			The second second second	Testing Devices/Logging or shwasher temperature and pressure	remperatures		-		
702 constructed, in good repair and clean Food handlers properly attired and good	YES NO NOB			801 gauges	envasirer temperature and pressure	YES NO NOB		ya yy		
703 personal hygiene Adequate protection from vermin and insec	YES NO NA NOB			802 Chemical t	est kits and/ or papers provided re logs maintained for refrigerated	WES NO NA NOB)			
704 pests Living or sleeping quarters separated from	YES NO NOR			803 storage un	ts (non-regulatory requirement)	YES NO NA NOB				
705 food service area Birds or animals other than guide dogs	KES NO NA NOB				Other					
706 excluded from premises Wiping cloths used properly and stored	YES NO NA NOB				Property and the same		14			
707 in sanitizing solution	YES NONA NOB				THE REPORT OF THE PARTY		mili e	350		
	En	forc	eme	nt Action:	Mark "√", if Applicable)			- 1		
Re-Inspection Required: Yes	No 🖾			Establishm		No 🔀	11			
Approximate Date of Re-Inspection:	177			Food Disca	orded Other	golden by gr				
Person in Charge Name:	72 11 2			Environment	Il Healty Officer Name:	CAR	0			
Person in Charge Signature;	X	-	= 1154	Environment	al Health Officer Surgature:	NAME OF THE PARTY	- 0			
Date Vm/y)				Date (d/m/y)	08/11/19	- L				