Establishment Name	ken le	41	1	3/14	1	-lu sol-	Permit Number:	17-142	01	
Mailing Address		4.	7	7.4/	1	Spira	The state of the s	Licence No.:		
Walling Address		,	-	17	_		₽ Yes □ No	THE REAL PROPERTY.		30
Physical Address 5/25	5799	ve.	Yes	BUR	201	7	Date of Inspection: (d/m/y)	24/01/	203	22
Routine Inspection Comple	aint Follow	v-up Ins	pection	O 1f1	ollow-ı	up, date of prev	rious inspection (d/m/y)			2
CRITICAL ITEMS: Based on the tems must be corrected at the time of instances may result in revocation or suspensive LEGEND. Circle One of: YES	spection or controlle	id in a r tablishr	manner i ment Pe	that will i	not po closui	se a food safe re of your esta	ty threat. Failure to implication of the blishment.	mediately correct or	lations.	Critica Critica
	not in compliance			pplicable		Mark*		peat violation) ontrolled during in	spectio	n)
Compliance Sta	atus	CD	l R			Com	pliance Statu	s	CDI	R
Time/Temperature of Potent						Persona	I Hygiene of Food	Service Workers	THE WAY	A STATE
101 Cold holding temperatures ≤ 4°C	NO NA NO)B		20		ds clean & prope		YES NO NOB		7
102 Hot holding temperatures ≥60 °C	YES NO KA NO	В		20		quate handwash essible	ing facilities supplied &	VES NO NOB		100
103 Proper cooking of raw food of animal origin	YES NO MANO	10 m at 10	Si .	20	3 Foo	d handlers free o	of disease or condition that			12000
104 Proper cooling time & temperatures	123 HO MAYNO				Foo		proper utensils to avoid	NO NA NOB		
	YES NO NO	В		20		ecessary hand o		YES NO NA NOB	=	X
105 Adequate equipment to maintain food temperatures	ESNO NA NO			100	Colo Vi		rdous Foods Prote		minati	on
106 Proper monitoring of temperatures	NO NA NO			40		d separated and		NO NA NOB		
107 Proper reheating procedures for hot holding	YES NO R NO	-		40		d contact surface	es cleaned and	0		-
108 Proper thawing procedures	YES NO NA NO	В		40	3 Fac	itized ility free of pests	(vermin and insects)	NO NA NOB		-
Food, Water and Ice from	n Approved Sour			40	4 Tox	ic chemicals pro d to prevent food	perly labeled, stored or	NO NOB	a i	
301 Food obtained from approved sources	NO NO	В		-	1 030	a to prevent too.	Contamination	ALERIO NOB		A 30
Food in good condition, safe & unadulterated	MO NO	В								
303 Food properly labeled	NO NO	В]						
	Foo	d Tei	mpera	ature (Obse	rvations	The Royal	visite sell in		- 64
Item / Location	Temp	- 16	/ l		c e e e	Temp			- 1	emp
C - / / / / /	(°C)	- It	em / Lo	cation		(°C)	Item /	Location		(°C)
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							L. S.			
Item Number	Observ	ation	s and	Corre	ctive	Actions			Corre	te
			A) III AE		District Co.		William House		(If appl	icabie)
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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.

140 (110	compliance) t in compliance)			served licable	•		peat violation) ontrolled during in:	spectio	n)
Compliance Status		CDI R		Compliance Status					R
Food Equipment and Utensils			ins i	38	Physical Facilities				
Adequate facilities available to wash, rinse and sanitize utensits and/or equipment.	NO NA NOB			601		act surfaces properly constructed or cceptable material used.	PE NO NA NOB	1	
Appropriate procedures followed for mechanical and/or manual dishwashing	FES NO NA NOB			602	1,1	l water available; adequate pressure	~	- Y	
Proper storage of frozen food items	S NO NA NOB	Teta	1000	603	Proper dis	posal of sewage & waste water	PE NO NOB		
Food storage containers not used for other purposes	S NO NA NOB		mey	604	Toilet facilities: properly constructed, supplied & cleaned		FR NO NOB	030	1
Equipment and utensils that contact food are corrosion resistant and non-toxic	NO NOB			605	Adequate	lighting; lighting protected	YES NO NOB		
Equipment in good repair, cleaned and sanitized	PS NO NOB			100	- 10 SHO	mechanical ventilation;	FES NO NA NOB	wife -	4
General Sanita	itlon	(3)4	ALCO LETTE		2012/10/12	Testing Devices/Logging	2.000 2 (11 (1) (1)	W.	
Garbage & refuse properly disposed and lacilities maintained	YENO NOB			801		cation of thermometers and	NO NA NOB	0000	
Non-food contact surfaces properly constructed, in good repair and clean	ES NO NOB					iters working accurately ishwasher temperature and pressur		1	a l
03 Food handlers properly attired	S NO NA NOB		T ₁ II	803	10	teet kite and/ or nance Provide 4	YES NO NA NOB	166	
Adequate protection from vermin and insect	S NO NOB			804	Temperatu	test kits and/ or papers provided ure logs maintained for refrigerated nits (non-regulatory requirement)	YES NO NA NOB	di-	
Living or sleeping quarters separated from 105 food service area	YES NO NA NOB			004	Sitilage ur	ills (non-regulatory requirement)	YES NO NA MOS	m 603	
06 Premises free of live birds and animals	NO NA NOB	77116				T4 30 FIR-	- 1012	5.3	2
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EHO has A	o recor			Pak	ion .	at Kine o	of days	. Pro	Alle
	o recor	a la	e vel	on R	esults		of days	e Bo	Ato
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Number of Critical Items Number of Repeat Critical Items	E	Insp	pecti	on R	esults Numbe Numbe	r of Non-Critical Items r of Repeat Non Critical (Mark *✓*, if Applicable)	Items	. Ko	Ato
dumber of Critical Items dumber of Repeat Critical Items delinspection Required:	E	Insp	pecti	on R	esuits Numbe Numbe Action: Establish Food Dis	r of Non-Critical Items r of Repeat Non Critical (Mark **\sigma**, if Applicable) ment Closed Yes scarded Other	Items		Ato
lumber of Critical Items lumber of Repeat Critical Items e-Inspection Required: Yes	E	Insp	pecti	on R	esuits Numbe Numbe Action:	r of Non-Critical Items r of Repeat Non Critical (Mark **\sigma**, if Applicable) ment Closed Yes scarded Other	Items		Atta