Establishment Name North	dera Ch	1'c	Ks	6	terin	Γ	Permit Number:	4680	230
Mailing Address	License Posted:	Licence No.:	West The same						
(1919 1,885 C/ 1,1/1 1 'a							Date of Inspection:	/-/	,
	aint □ Follow	0.	ection 🗆		4/64	110	(d/m/y) vious inspection (d/m/y	07/07/	202
RITICAL ITEMS: Based on the same of the sa	ne inspection today, to spection or controlled	he critic	al items i	identifie at will n	ed below are	violatio	ons of the Food Estable	ishment Safety Reg	ulations.
EGEND Circle One of: YES		observed) Mark* pplicable)			√ " In Box: R (repeat violation)  CDI (controlled during inspection)  CDI (controlled during inspection)				
Compliance Sta	CDI	R			Com	pliance Statu	CDI		
Time/Temperature of Potent	Table and the second se						al Hyglene of Food	Service Workers	
O1 Cold holding temperatures ≤ 4°C D2 Hot holding temperatures ≥60°C	YES NO NA NO	3	PER	201		Contract Contract	The state of the s	CES NO NOB	
	YES NO NA NO	3		202	accessible		ing facilities supplied &	ES NO NOB	
Proper cooking of raw food of animal origin	YES NO NA NO	3	12 (	203			of disease or condition that	YES NO NA NOB	
Proper cooling time & temperatures	VES NO NA NO			204	may spread through for Food handlers using purple unnecessary hand corcooked/prepared food		proper utensils to avoid ontact with	YES NO NA NOB	
Adequate equipment to maintain food temperatures	YES NO NA NOE	134.19	Ed Line		- Annah		rdous Foods Prote	The second secon	minatio
6 Proper monitoring of temperatures	VES NO NA NOB			401			The second secon	YES NO NA NOB	
7 Proper reheating procedures for hot holding	YES NOW NOB			402	Food contact sanitized	ct surface	es cleaned and	YES NO NA NOB	
8 Proper thawing procedures	YES NO NA NOE		77 (200)		Facility free	of pests	(vermin and insects)	NO NOB	
Food, Water and Ice from	THE RESERVE AND ADDRESS OF THE PARTY OF THE	es		404			perly labeled, stored or contamination	YES NO NOB	
Food obtained from approved sources     Food in good condition, safe & unadulterated	WES NO NOB								
Food properly labeled	VES NO NOB								
		l Tem	perati	ure O	bservati	ons			
Item / Location	Temp (°C)	Iten	n / Locat	ion		mp C)	Item / Location		
rold hold welki	1.6	1.6							
prop 1 2.3			TRAZIA Obdubioaniamo de con se			TTC 3	Se form Relita body news		
rozon hold	-18		10.110	de la	e dh e	100	nemer Zenya	S C BV	
tem imber	Observa	tions	and C	orrec	tive Acti	ons		(Talbida Ta	Correcti
	- AF	HWI F		rat pr	W 100	(E).(J	dan anion rec	awa uni	(If applica
					1100		Carless, m or		
- Aveny	THE PARTY OF	D-V-+44		100		1 50	- 111 -250 1193	NOVER 1	
	- Multigers !	1 × 310	militari)	OTHER.	d'inu in	177 8	neit days	dill is	
# PER   PER	-		- 2	001		-			
					-				
				_					
						201			
1411/1020									
IA LICHTAL							10/10/10	100000	

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.

LEGEN	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 Inspection)				
Compliance Status			CDI	R			Compliance Status			R		
	Food Equip	ment an	d Utensils					Physical Facili	ties	30		
	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.				601	Food con located. A	act surfaces properly constructed or cceptable material used.	VES NO NA NOB				
	Appropriate procedures followed for mechanical and/or manual dishwashing		MES NO NA NOB			200		water available; adequate pressure	YES NO NOB	UPI T		
	503 Proper storage of frozen food items  Food storage containers not used for  504 other purposes  Equipment and utensils that contact food are		VES NO NA NOB		(in the	603	Proper dis	posal of sewage & waste water	YES NO NOB		196	
504 othe			YES NO NA NOB		100	604	& cleaned	ities: properly constructed, supplied				
505 com	osion resistant and non-toxic		YES NO NOB		70.00	605	Adequate	lighting; lighting protected	MO NOB		- No	
506 sanif		od dirio	YES NO NOB			606	Adequate	mechanical ventilation;	VESNO NA NOB			
		ral Sanita	ition					Testing Devices/Logging o	f Temperatures			
701 facili	page & refuse properly dispo ities maintained		VES NO NOB	311		801	Proper location of thermometers and thermometers working accurately		1 NO NA NOB	013		
	food contact surfaces prope tructed, in good repair and c		NES NO NOB	1.70		1770		shwasher temperature and pressure	FES NO NA NOB	Name of	71	
	d handlers properly attired	olwe-mi	FES NO NA NOB			803	Chemical	est kits and/ or papers provided	VES NO NA NOB	1965		
704 pests			ES NO NOB			804	Temperati storage un	re logs maintained for refrigerated its (non-regulatory requirement)	YES NO NA NOB	20		
705 food	g or sleeping quarters separ service area	ated from	S NO NA NOB					(24)	Trail and the	1	19/1	
706 Pren	nises free of live birds and ar	nimals	YES NO NA NOB				Party State	The state of the s		C 100		
	high bou		nechon			de	chio chi	asher guas	6/		II Lo	
				nsp	ectio	on Re	esults				1	
Number of Critical Items					Number of Non-Critical Items							
Number of Repeat Critical Items					Number of Repeat Non Critical Items							
		The last	En	forc	eme	ent A	ction:	(Mark "√", if Applicable)			E	
e-Inspection Required: Yes No				THE .	Establishment Closed Yes No							
Approximate Date of Re-Inspection:						Food Discarded Other						
	harge Signature											