Establishment Name	Vorthe	ra Fan	0	11)	Pea d	5		Permit Number:	4681		
Mailing Address			C					License Posted:	Licence No.:		9
Physical Address 3/4 Wodgar Ave, Yellowken. Le							Date of Inspection: (d/m/y)	23/08/2	225	>	
Routine Inspection	Complaint	□ Follow-	ıp İnspi	ection 🗆	If fo	llow-up, date	of pre	vious inspection (d/m/y			
CRITICAL ITEMS: ems must be corrected at the ems may result in revocation LEGEND Circle One of:	ne time of inspect or suspension	ction or controlled	in a ma blishme	anner th	at will no nit and c	ot pose a foo losure of you	od safe ur esta	ty threat, Failure to im blishment.	ishment Safety Reg imediately correct of peat violation)	ulations. or contro	Crit
	NO (not	in compliance)	NA (	not app	licable)		Mark		ontrolled during in	spectio	n)
Compliance Status				R	Com			pliance Status			R
Time/Temperature			ods	7450				al Hygiene of Food			
101 Cold holding temperatures 102 Hot holding temperatures		WESNO NA NOB	L-Court	200	201	Hands clean			MES NO NOB		
		YES NO NA NOB			202	accessible		ing facilities supplied &	NO NOB		
03 Proper cooking of raw food origin	d of animal	YES NOW NOB	100		203			f disease or condition tha	TES NO NA NOB		
04 Proper cooling time & temp	peratures	YES NOW NOB			204	Food handlers using proper utensils to avoid					
05 Adequate equipment to ma	alntain food	CES NO NA NOB						rdous Foods Prote	The state of the s	minati	0.0
temperatures  Proper monitoring of temper	eratures	NO NA NOB		-	401	Food separa			YESNO NA NOB	au	311
07 Proper reheating procedure	es for hot	103			402	Food contact		es cleaned and	The second secon	7.7	
holding  8 Proper thawing procedures	o poste manera	YES NO MA NOB			403	sanitized Facility free o	of pests	(vermin and insects)	YES NO NA NOB		
Food, Water ar	nd ice from A	pproved Source	s		404	Toxic chemic	als pro	perly labeled, stored or	_		-
01 Food obtained from approv	/ed sources	ES NO NOB				used to preve	BOOT IN	contamination	YES NO NOB		-
62 Food in good condition, sal unadulterated	fe &	NO NOB									
03 Food properly labeled		YES NO NOB									
		Food	Tem	nerat	ure O	servatio	ne				-
		Temp	10111	porac	4100	Ter		1		Te	emp
Item / Location (°C)			Item / Location (°C)				<u>:</u>	Item / Location			°C)
lister cold	X6	<41				1000					
				13.	op (8)						
-11.11	1/1	0.3	1	Ties.	HANS I	11 1 1000	Me v	Toursen Carlo	maratter/2	-	
cold walls	11	The state of the s		51		(m)	-			-	
Foren wolk	1- 1	3/		THE T	100	0 10	Te	L. Rosenia Inghia	K PROV		
item lumber	HISTORY I	Observat	lons :	and C	orrec	tive Actio	ns	Manual Aliver		Correc Dat	8
		- The 10					11111			(If appik	cable)
					Title !						
	Section 11 Section	The latest transfer from the						THE PERSON			
								Property mass			
100 120 100								=   +   +   -   -   -   / 2/2	0-0-10 TESU(0-00)		
		- Internal I					10 ×	Bendarin I			
	-					CONTRACT NAVI			Call Dig		
				100							
10,000											
		10.10	-					-			
	20	No.									
						1000					
	4	-200									
						-					
T1411/1020		D. Spirit									

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 NO (not in compliance) NA (not							repeat violation) (controlled during inspection		
Compliance Status			R		Complia	Se Minding 2	CDI	R	
Food Equipment ar	nd Utensils			i i i		Physical Facili	ties	8.3	
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.		MON NO NOB		
Appropriate procedures followed for mechanical and/or menual dishwashing	ESNO NA NOB		11 11	100	Hot & cold water available		YESNO NOB		
503 Proper storage of frozen food items	GENO NA NOB		-		Proper disposal of sewage	N.	ES NO NOB	02-711	Arth
Food storage containers not used for other purposes	VES NO NA NOB				Toilet facilities: properly co	ES NO NOB			
Equipment and utensils that contact food and 505 corrosion resistant and non-toxic			- 10-1	605	Adequate lighting: lighting protected		FES NO NOB	30 E	- 50
Equipment in good repair, cleaned and sanitized	ESNO NOB	ARI		T Pro	606 Adequate mechanical ventilation;		ES NO NA NOB		
General Sanita	ALL SECTION OF THE SE	183				ices/Logging o		111111111	
Garbage & refuse properly disposed and	3				Proper location of thermon	neters and		0	
701 facilities maintained  Non-food contact surfaces properly	YES NO NOB				thermometers working acc Working dishwasher temper	urately erature and pressure	VES NO NA NOB	Marie I	
702 constructed, in good repair and clean	YES NO NOB		THE	100	gauges		YES NO MANOB		
703 Food handlers properly attired  Adequate protection from vermin and insect	WES NO NA NOB		200		Chemical test klts and/ or p Temperature logs maintain	ed for refrigerated	FES NO NA NOB	=(00)	
704 pests Living or sleeping quarters separated from	YES NO NOB		-	804	storage units (non-regulatory requirement)		YES NO NA NOB	)	V
705 food service area	WESNO NA NOB					_	The second		
706 Premises free of live birds and animals	MES NO NA NOB					-			
Number	Observation	113 0		Joine	ctive Actions		Alexander de la companya de la compa	Da (If appli	
Food contact	L surfe	ce 57	School	27.	tize - She provided	sold e	Se		# 85
		-		- 10-	The property asked	- 0 -	Parent Land	-37	
		nsp	ectic	on Re	sults			71 7	
Number of Critical Items Number of Repeat Critical Items				_	lumber of Non-Crit lumber of Repeat		ems		
	En	foro	ome		102	Marin Marin I			
	EI	IIURO	CITIE	THE A	ction: (Mark **/*, if /	Applicable)			
e-Inspection Required: Yes No No				1	Establishment Closed Yes No				
Approximate Date of Re-Inspection:	/ both of telling		_		Food Discarded	Other	a Sunda		
Person in Charge Signature	/	m ()		In	spector Signature	-		-0	
Date Number ALIC 03 0023					ate 23/08	8/20:	2/	444	