Establishment Name 1600	hern for	al.	Fer	VIC	es		Permit Number:	68-2		
Mailing Address							License Posted:  ☐ Tes ☐ No	Licence No.:	200	9
Physical Address 353 A Old Airport Ill. Kellock. To Date of Inspection: 26/10/2									221	
Routine Inspection Complaint Follow-up Inspection Inspe										-
	spection or controlled sion of your Food Esta	in a ma blishme NOB	nner the ent Perm (not ob	at will no nit and o served)	ot pose a for closure of year	ood safe our estal	ty threat. Failure to im- blishment.	shment Safety Reg mediately correct of peat violation)	ulations r contro	. Cri
	(not in compliance)	CDI	not app	licable)			CDI (co	ontrolled during in		T -
Compliance Sta	The second second		R		23.00		pliance Statu		CDI	R
Time/Temperature of Potent Cold holding temperatures \$ 4°C			- 3	201			Hygiene of Food			
102 Hot holding temperatures ≥60°C	YES NO NA NOB			202	Hands clear Adequate h		ing facilities supplied &	YES NO NOB		
103 Proper cooking of raw food of animal	YES NO (A) NOB	1.8500	100	203	accessible		f disease or condition that	YES NO WOR		
origin  04 Proper cooling time & temperatures	YES NO NA NOB	-		-53	may spread	through	food	ESNO NA NOB		
05 Adequate equipment to maintain food	YES NO (A) NOB			-	unnecessar cooked/prep	y hand co pared foo	d	VESNO NA NOB	BI	
temperatures	YES NO NA NOB	200 0		-		-	rdous Foods Prote	A Company of the Comp	minat	lon
06 Proper monitoring of temperatures 07 Proper reheating procedures for hot	NO NA NOB			401			protected s cleaned and	ES NO NA NOB		
holding D8 Proper thawing procedures	YES NO WANOB				sanitized		2,1267777	YES NO NA NOB		3
Food, Water and Ice from	YES NO NA NOB			403	Toxic chemicals prope		erly labeled, stored or	VESNO NOB		2
Food obtained from approved sources	ES TO NOB	3			used to pre-	vent food	contamination	VESNO NOB		
Pood in good condition, safe & unadulterated	VESNO NOB									
03 Food property labeled	VESNO NOB									
	Food	Temi	perati	ure O	bservati	ons				
	Temp				Te	mp	T		Ť	emp
Item / Location	(°C)				tion (°C)		Item / Location			(°C)
Walk in cold ha	40.8					_				
Frozen	- 18.2	1000	16	1						
	History Iv or main				45.7	all y	2 08 pile 4.	OF TRUE		
авангист приградрода	n e E E EVIE	an i	NIE Y	dat.	106	6.4	INSTANTANIA	Salah A		
Item umber	Observat	ions a	and C	orrec	tive Acti	ons		1,2077	Correc	te
		with di					A CONTRACTOR OF THE CONTRACTOR		(If appli	cable)
01 1/2 11-1	10			1	1	100	/	0		
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Settle Settle Settle Control				1,09		9.5	100 1 20 11	- 39.3		
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T1411/1020	VII	-								-

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.

	compliance) t in compliance)	NOB NA (r	ot app		THEFT Y		eat violation) introlled during in	spectio	n)
Compliance Status			R		Compliance Status				R
Food Equipment and	d Utensils	Jan 1		ALL	Granaria Succe	Physical Facill	ties		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	VES NO NA NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.		YES NOW NOB	V=	
Appropriate procedures followed for mechanical and/or manual dishwashing	ESNO NA NOB	- 8		11 785	Hot & cold water available	The second second	ESNO NOB		ly who
503 Proper storage of frozen food items	WES NO NA NOB		65 10.01		Proper disposal of sewar		VES NO NOB	31	100
Food storage containers not used for other purposes	FES NO NA NOB				Toilet facilities: properly of & cleaned		VE NO NOB	Hime	
Equipment and utensits that contact food are corrosion resistant and non-toxic	(ESNO NOB			-	Adequate lighting: lighting	a protected	_	Tel	
Equipment in good repair, cleaned and sanitized	ESNO NOB	47	10	THE .	Adequate mechanical ve	ES NO NA NOB			
General Sanita	Contract of the second	relimit		000		vices/Logging o		9	
Garbage & refuse properly disposed and					Proper location of thermo				
701 facilities maintained Non-food contact surfaces properly	VESNO NOB		_	-801	thermometers working ac Working dishwasher tem	curately	ESNO NA NOB		
702 constructed, in good repair and clean	YES O NOB			802	gauges	peratore and pressure	YES NON NOB		- 6
03 Food handlers properly attired  Adequate protection from vermin and insect	YES NO NA NOB			803	803 Chemical test kits and/ or papers provided Temperature logs maintained for refrigerated		YES NA NOB		
704 pests  Living or sleeping quarters separated from	BON ON			804	storage units (non-regula	rature logs maintained for reingerated units (non-regulatory requirement)		- 1	
705 food service area	E NO NA NOB		_			477.0		7	in y
706 Premises free of live birds and animals	VES NO NA NOB							7-3	
Of Plase repair	backspr	last	K a	7/05	of me	fel sin	€s.	/ p.	
	A B		550	EIR .		Form 8 will be			A Bo
	Alexander (		/	N N	esults lumber of Non-Cr lumber of Repeat	itical Items t Non Critical It	ems		3 Jan 18 S
	Alexander (		/	N N	lumber of Non-Cr	itical Items t Non Critical It	ems		d Eco
Number of Repeat Critical Items	Alexander (		/	N N	lumber of Non-Cr lumber of Repeat	itical Items t Non Critical It	ems		al bo
Number of Critical Items Number of Repeat Critical Items Re-Inspection Required: Yes	En		/	N N	Number of Non-Cr Number of Repeat	itical Items t Non Critical It Applicable)			a Bo