Establishment Name Nathurn S-	tore-Rae	Cos	Ва	r)	360-t	3	Permit Number:	1 Nathern St	- 150	Rae
Mailing Address P.O. Box 40 Behcholo, NI XOE 0/0 Permit Posted: Yes   N								☐ Yes ☐ No	nja	
Physical Address					- 49		Date of inspection: (d/m/y)	05/03/2019		
Routine Inspection Complain	t 🔾 Follow-t	ıp Inspe	ection [	∃ If fo	ollow-up, da	ate of pre	vious inspection (d/m/y			
	ction or controlled of your Food Estal compliance)	in a ma blishme NOB	anner to ent Per (not o	hat will n mit and o bserved	ot pose a closure of	food safe your esta	ty threat. Failure to im blishment.	lishment Safety Reginmediately correct o	ulations r contro	s. Critica
NO (no	t in compliance)	NA (	not ap	plicable	) = ====			ontrolled during in	spection	on)
Compliance Status			R				npliance Status			R
Time/Temperature of Potentia	ly Hazardous Fo	ods		2 83	SE.	Persona	al Hygiene of Food	Service Workers		
101 Cold holding temperatures ≤ 4°C	YES NO NA NOB			201			erly washed	YES NO NOB		
102 Hot holding temperatures ≥60°C	YES NO NA NOB	21	8 8	202	Adequate accessible		ing facilities supplied &	YES NO NOB		
103 Proper cooking of raw food of animal origin	YES NO NA NOB	П		203	may sprea	ad through	of disease or condition that food proper utensils to avoid			
104 Proper cooling time and temperatures  105 Adequate equipment to maintain food	YES NO NA NOB	200 E	) 1944	204	unnecess		ontact with	VES NO NA NOB		
temperatures  106 Proper monitoring of temperatures	YES NO NA NOB			205	Food train	ning certific	cation	YES NO NA NOB		
107 Proper reheating procedures for hot holding					Potentia	Illy Haza	rdous Foods Prote	ected from Conta	minat	ion
108 Proper thawing procedures	YES NO NA NOB	YDUS	TYUB	401	Food sep	arated and	protected 11011018018	YES NO NA NOB		
Food, Water and Ice from /	Approved Source	S	を連り	402	Food con sanitized	tact surfac	es cleaned and	YES NO NA NOB		
301 Food obtained from approved sources	YES NO NOB		T	403		e of pests	(vermin and insects)	YES NO NOB		
Food in good condition, safe and unaltered	YES NO NOB			404	used to p	revent food	perly labeled, stored or I contamination	YES NO NOB		
303 Food properly labeled	YES NO NOB		20 114	405	served for		eturned, previously	YES NO NOB		
	Food	Tem	pera	ture C	bserva	tions		Like I love and		emitica 1
Item / Location	Temp (°C)		AND DE	The Park	-	Temp (°C)	Itam /	Location	Τ.	Temp
Sandwich / mill Cools	3-12	Item	Item / Location (°C)			(-0)	Item / Location			(°C)
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Rem Number										
Food in Care Consideration 1995				STEFFE				History Co.	(If app	ilicable)
TOP TO STATE OF							Hovers occurred.		No.	
Since the second all the control of the second seco		119					t daylehad (), di)			
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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

	One of: YES (in compliance) NOB NO (not in compliance) NA (					Mark "✓		peat violation) entrolled during in	spectio	n)
Compliance Status		CDI	R			Compli	ance Status	Maria Santa Santa Maria Maria Santa Santa Maria Maria Santa Santa	CDI	R
Food Equipment	and Utensils	Drap ti	n kan	100	of the state of	an Outlie	Physical Facili	ties	Pills	THE STATE OF
Adequate facilities available to wash, rir and sanitize utensils and/or equipment.	SE YES NO NA NOB	101.0%	*(), (37)	601	Food cont	act surfaces p	properly constructed or	WES NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB	(857)1		100	DOLD COL	am salor as fi	ole; adequate pressure	YES NO NOB		
503 Proper storage of frozen food items	YES NO NA NOB	tiget.	evil o				ge & waste water	YESINO NOB	252 (141)K	V1
Food stored in food grade material  Equipment and utensils that contact food are corrosion resistant and non-toxic	YES NO NA NOB	1 10	1000	604	Toilet facil		e number, properly	YES NO NOB		
	Tare YES NO NOB	orn age	PROF.	605	TO A SHORTER	lighting; lightir		YES NO NOB	5 2/4	
Equipment in good repair, cleaned and sanitized	YES NO NOB	744	CI	606	Adequate	mechanical ve	entilation;	YES NO NA NOB		
General Sanitation			100	607			ered, cleaning and t properly stored	YES NO NA NOB	Fe .	
Garbage & refuse properly disposed an			Librai	PIQ.V		Testing D	evices/Logging o	Section Section 1		
Non-food contact surfaces properly	YES NO NOB	2011045	()	2	Working di	and the Hotel Co.	nperature and pressure		5900 T	1991
702 constructed, in good repair and clean Food handlers properly attired and good	YES)NO NOB	14456	701	3.443	gauges	THE ST	at Emiliana and Sanja Attache Spinlar (10), at	YES NO NA NOB	n 2	
703 personal hygiene  Adequate protection from vermin and in	YES NO NA NOB	0.00	Semi	802	Temperatu	re logs maint	or papers provided ained for refrigerated	YES NO NA NOB	(#(%)  A_	
704 pests Living or sleeping quarters separated fro 705 food service area	TES NO NOB		Valor	803	storage un	its (non-regul	atory requirement) Other	YES NO NA NOB	SEALES	1937
Birds or animals other than guide dogs	DV 10 Television 1908 Union	n= 2		× 10			Alakin June 19	rland for melbern	28 Selliants (1921)	mbury.
706 excluded from premises  Wiping cloths used properly and stored 707 in sanitizing solution	YES NO NA NOB		_			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	I drugs of	administration	muri muri et	10.6
707   III Samuzing Solution	YES NO NA NOB	1 * 1	78 K	9.1	e 1.10 to	सोनी <u>। २०५०</u> - १९५५ - १९५५	(the color) Sing Kellyana	on englishing mount	NEW YEAR	
Item Number	Observation							or History box evertual lists in or Justice to mineral	Corre Da (If appl	te
707 Disinjeran Chim Prepar new	soln 4 ens demostration.	ive	5 To	mo	al :	100 pp	no conc. Po	en Valien. (	Corr	ed
Sook			. 10			To To	Account 1	d ton trong Acardona	IS TELEVIS	tios pos
Supple of Supple of the	Total Control of			A		Decree 1600 TI	BUSHINE ONE	ontal, produces prag	1004 1004	
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			200		= 1 T			A 2 Was Melland	heath n	HD17978
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		77.1	-		Server to	turbos se		Mill's help to	alean III	1 August
1300	THE RESIDENCE	PST NO.	0.00	V 004 -	HE SHOOT	(A) Aire	Sold State of the	aunt giora e analise	SEE DITE	the second
(Street of the state of the sta	- 190 - bent trakplang took b	ent				ige 4:	They is son to be the	The parace 4. I	NIC SHADE	1
est econological plumorary or all social pare to	Barri depleyed produc	nford	em	ent A	ction:	(Mark "√",	if Applicable)	ca of above byle pool	100 mg	11/4
Re-Inspection Required: Yes No No					Establishi	ment Closed	Yes Yes	No	negati And a second	
Approximate Date of Re-Inspection:		11.05	1	d = 1	Food Dis	carded	Other		130%	
Person in Charge Name: Nicholas	Boda	377		7 [	Environmen	tal Health Off	ficer Name: A 20	win Su	2/	C.Co.
Person in Charge Signature:				Environmental Health Officer Signature:					chicle. If	B)-
Date 65/v3/2019			-2.		Date d/m/y)	05/03	1209			