





**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)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" In Box:		R (repeat violation)	CDI (controlled during inspection)							
<b>Compliance Status</b>						CDI	R	<b>Compliance Status</b>					CDI	R				
<b>Food Equipment and Utensils</b>						<b>Physical Facilities</b>												
501	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.	YES	NO	NA	NOB					
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB			602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB					
503	Proper storage of frozen food items	YES	NO	NA	NOB			603	Proper disposal of sewage & waste water	YES	NO	NA	NOB					
504	Food stored in food grade material	YES	NO	NA	NOB			604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB					
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB			605	Adequate lighting; lighting protected	YES	NO	NA	NOB					
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB			606	Adequate mechanical ventilation;	YES	NO	NA	NOB					
<b>General Sanitation</b>						607 Premises clean, uncluttered, cleaning and maintenance equipment properly stored							YES	NO	NA	NOB		
<b>Testing Devices/Logging of Temperatures</b>																		
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB			801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB					
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB			802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB					
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB			803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB					
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB			<b>Other</b>										
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB													
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB													
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB		✓											

[illegible]

<b>Enforcement Action:</b> (Mark "✓", if Applicable)			
Re-Inspection Required:      Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>		Establishment Closed      Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Approximate Date of Re-Inspection:		Food Discarded	Other

Person in Charge Name:	Nicholas Bates
Person in Charge Signature:	
Date (d/m/y)	05/03/2009

Environmental Health Officer Name:	Arjun Syed
Environmental Health Officer Signature:	
Date (d/m/y)	05/03/2019