Estal	Dishment Name The 1	Vorth Wes	1	60	~ /	24- 1	, 1.	P	Permit Number:	607		
Maili	ng Address North	Porth Wes	٠.	٦.	5	3		200	License Posted:	Licence No.:	114	, úà
Physi		Pox 40 B							Date of Inspection:	20/05/	/200	
Rout		_	up Insp				-up. date	of previ	(d/m/y) ous inspection (d/m/y		20.	12
tems mu	CAL ITEMS: Based on st be corrected at the time of sty result in revocation or suspe	inspection or controlled	in a m	anner t	s iden	tified b	elow are ose a foo	violation od safety	s of the Food Estab	lishment Safety Rec	ulations. or contro	. Critic
LEGEN	· · · · · · · · · · · · · · · · · · ·	S (In compliance)) (not in compliance)		(not o				Mark"		epeat violation) controlled during in	nspectio	n)
	Compliance S	tatus	CDI	R			0	Comp	liance Statu	ıs	CDI	R
	me/Temperature of Pote									Service Workers	5	
	ld holding temperatures ≤ 4°C t holding temperatures ≥60°C	YESNO NA NOB		188	1.				y washed g facilities supplied &	YES NO NOB		
	oper cooking of raw food of animal	YES NO NA NOB				acc	essible	200	300	NO NOB	111	
ori	in	CESNO NA NOB		94	3 1	ma	y spread t	through fo		YES NO NA NOB		
	per cooling time & temperatures	YES NO (I) NOB			2	204 uni		hand cor	roper utensils to avoid ntact with	YES NO NA NOB		
	equate equipment to maintain food	B NO NA NOB	100			Pot	entially	Hazar	dous Foods Prote	ected from Conta		on
	per monitoring of temperatures	WES NO NA NOB						ited and p		YES NO NA NOB		
hol	per reheating procedures for hot ding	YES NO NOB			Ľ		od contact nitized	t surfaces	cleaned and	NO NA NOB		
108 Pro	per thawing procedures	NO NA NOB		1 - 11	4	403 Fa	cility free o	of pests (v	rermin and insects) rly labeled, stored or	YES NO NOB		
301 Foo	Food, Water and Ice from approved sources		25		L	use	ed to preve	ent food c	ontamination	YES NO NOB		
302 Foo	od in good condition, safe & idulterated od properly labeled	VESNO NOB										
			Tem	pera	ture	Obse	ervatio	ons			The state of the s	
	Item/Location	Temp (°C)	Iten	n / Loc	ation		Ter (°C	0)	Item /	Location	- 1	emp •C)
C ON	hold sys 8	-22 Co.	di	16/d	dis	pres	-7					
	7	-24		ing 8	lgif.	TOT	A Mari	ON R	The first of the	University		
	Igam wall day 6	1.9		H la				14	Alab) Pares	10_11 T		
item Number	NAME OF TAXABLE	Observat	ions	and (Corr	ectivo	Actio	ons			Correc Date (If applic	е
	Packet 1	FFP DID	4	0	/	DEPART	7 2	400	M Themas Themas			
4	Posted t	ch to 50	90	٠٠,٠		ren	000	1	has been	Docemon		•
				37	and.	ere:			918	All the line of the		
			till, le	1118		16.	edi n					
	11/4/11/11			17,10				THE CHO	TOTAL STREET	77 17.0000		
			-									
										100		
-					-	001-						
					_							
									LACY			
								- The	170	72.7		
										-		
								<i></i>				
								V	_			
									_			

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.

NO (no	compliance) ot in compliance)	,	•	oserved) olicable)		peat violation) ontrolled during in	spectio	n)
Compliance Status CDI R				Compliance Status				R
Food Equipment an	d Utensils	TEU	0 (0)	Kor Z	Physical Facili	ties		
Adequate facilities available to wash, rinse and sanitize utensits and/or equipment.	RO NA NOB				stact surfaces properly constructed or Acceptable material used.	ESNO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	WES NO NA NOB			1000	d water available; adequate pressure	FEE NO NOB	011	
503 Proper storage of frazen food items	VESNO NA NOB				sposal of sewage & waste water	PES NO NOB	17.4	maga
Food storage containers not used for other purposes	(ES NO NA NOB				ilities: properly constructed, supplied	YESNO NOB	-1	
Equipment and utensils that contact food are corrosion resistant and non-toxic			-1.	-	lighting; lighting protected	YES O NOB	7	resulti
Equipment in good repair, cleaned and sanitized	MENO NOB	4	1 2	1 1 1 1 1 1 1 1 1	mechanical ventilation	E NO NA NOB	300	
General Sanita	ition				Testing Devices/Logging o		4	
Garbage & refuse properly disposed and facilities maintained	ALOR NOR	1			cation of thermometers and			
Non-food contact surfaces properly	VESINO NOB		-	Working o	eters working accurately dishwasher temperature and pressure	NO NA NOB		
constructed, in good repair and clean	YES NO NOB			802 gauges		YES NO (A) NOB		-
703 Food handlers properly attired Adequate protection from vermin and insect	® NO NA NOB			Temperat	test kits and/ or papers provided ure logs maintained for refrigerated	YES NONA NOB		
Living or sleeping quarters separated from	NO NOB	-		804 storage ui	nits (non-regulatory requirement)	YES NO NA NOB	1616	conte
705 food service area	XES NO NA NOB			TOKA U		E 64-0		
706 Premises free of live birds and animals	(ES)NO NA NOB				90 A. 10 A.		2000	j Grana
					Actions Cover @	Ventilot		
605 Ploose ropled	frent!	c /	יאני	ish o	toool procern	All of the state	hen	
Number OS Ploase raple hood in co POR Rapair brake. Quat surface dish to	son. for	200	ne	icinity	toool procern, of produce	All of the state	hen	(all all all all all all all all all all
DST Ploase sopled hood in co Ropair broke. Aust surface dish to	son. for	200	ne	on Results	toool procern, of produce,	All of the state	hen	
Post Plasse rapled hood in co Post Repair broke. Aust scree dish to	son. for	200	ne	on Results	toool procern, of produce	orop an	hen	
Post Plasse rapled hood in co Post Repair broke. Aust surface dish to	son. ha	inspe	nectic	on Results Number	food procern, of produce p	orop an	hen	
FOR Ropair brake.	son. ha	inspe	nectic	on Results Number Number	food procern, of produce	orop an	hen	
Rood in co Rood i	son. fra	inspe	nectic	on Results Number Number	food produce	ems	hen	
Post Planse Popled Hood in Co Royal Bonake. Repair bnake. Rumber of Critical Items Number of Repeat Critical Items Pelispection Required: Yes pproximate Date of Re-Inspection:	son. fra	inspe	nectic	on Results Number Number Prod Disc	Toool procern of produce of produce of Non-Critical Items of Repeat Non Critical It (Mark **/*, if Applicable) ment Closed Yes carded Other	ems	hen	
Rood in Co	son. fra	Inspe	ection	on Results Number Number Establish	Toool procern of produce of produce of Non-Critical Items of Repeat Non Critical It (Mark **/*, if Applicable) ment Closed Yes carded Other	ems	hen	