Establishment Name WWT	Fish (	WO,	real	17	177	)~	Permit Number:			
Mailing Address 94 Ewl	1000C - D	V- 1	10 /	Tik	XII		License Posted:	Licence No.:		
O1 ( 1-	aprise D	7	18.	111		7	Date of Inspection:	177	- N	
Physical Address 7 4 EV	yer purso	<u>U</u>	NON	5 1	IN-IN	11	(d/m/y)	14001-	202	
Routine Inspection St. Compla			ection 🗆				lous inspection (d/m/			
CRITICAL ITEMS: Based on the	inspection today, the	e critica	al items i	dentifie	d below are	violatio	ns of the Food Estab	lishment Safety F	legulatio	ns. Criti
items must be corrected at the time of inspitems may result in revocation or suspension	Dection or controlled	in a ma	anner tha	at will no	ot pose a fo	od safe	ty threat. Failure to ir	nmediately corre	ct or con	trol criti
	In compliance)		(not obs							
NO (n	ot in compliance)		not appl			Main		epeat violation) controlled during	g inspec	tion)
Compliance Sta	tus	CDI	R			Com	nliance Statu	16	CD	R
Time/Temperature of Potentially Hazardous Fo					Compliance Status  Personal Hygiene of Food Service Workers					
101 Cold nolding temperatures ≤ 4°C	YES NO NA NOB	ous		201	Hands clean			145	B B	
102 Hot holding temperatures ≥60°C	YES NO NA NOB			202	Adequate ha	andwashi	ing facilities supplied &	~~	ов	1
103 Proper cooking of raw food of animal origin	YES NO(NA) NOB	(EST	4"	203	Food handle		f disease or condition th	at		+
104 Proper cooling time & temperatures	TO HOUSE			00.1		rs using	proper utens is to avoid	YES NO NA N	78	
105 Adagusta apriloment to a late for the	YES NOW NOB			204	unnecessary cooked/prep	ared foo	d	FES NO NA NO		
Adequate equipment to maintain food temperatures	VES NO NA NOB	-	V_2		100000000000000000000000000000000000000		rdous Foods Prote			ation
106 Proper monitoring of temperatures 107 Proper reheating procedures for hot	(YES)NO NA NOB			401	Food separa		protected es cleaned and	(E) NO NA NO	В	
holding  108 Proper thawing procedures	YES NO NA NOB		S		sanitized			YES NO NA NO		_
Food, Water and Ice from		S		403	Toxic chemic	cals prop	(vermin and insects) perly labeled, stored or	SENO NO		
301 Food obtained from approved sources	YES NO NOB				used to prev	ent food	contamination	YES/NO NO	В	
302 Food in good condition, safe & unadulterated	ES NO NOB									
303 Food properly labeled	(ES)NO NOB									
		Tem	peratu	ire O	oservatio					44.
Item / Location	(°C)	Temp (°C) Item / Location (°C)					Item /	Item / Location		Temp
Cold holding anch	400				- 1					
FLEOTON V	-17-		9110	3.70						
-Andrew International Internat	SWEW S SINE	Tall I	mini i	min t	ET IF	Sec V	Martin abitan	201/(21/21/21/		
Line and the same				100						
	These states		TO BE THE	1017 U.	10169	111111111		N 3 185 17		
Item Number	Observati	ons a	and Co	orrect	ive Actio	ons		the good "	100	rection Date
604 No Soap OW	1 pana	C	101	to	V-11X		V V - 1.	100	(if ag	plicable)
10 11 DE	15 Jack	000	101	C C	2 ht	10	N we	HEATING		117
100m Of	W6 1009	14	6111	267	Cen	T	re paus	OF ME	1511	00/5
11/12bhtgran.	The gol	let	- 9	120	to67	Col	to be C	100110	4	
en]; the pi	Des for	- (	May	-6/	from	No	Mr. Nest	the		
week would	3 She	Ipo	9 1	NG.	Val	er,	0769	SQUE DOW		
	A SECTION AND ASSESSMENT		Mary			1	12 10	75.5		
The HAC	CP IN	0	I	eV	HARRI	1	W May	Le		
Wives by &	11/2 4	-\~	30 /	VE	The	7	VC nachal			-
Sec. 210	a not b	2011	4 ,	31	W C		111 Shacucan	<u> </u>		
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WT1411/1020										_

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)		B (not observ (not applicat								
Compliance Status			R		Compliance Status				CDI	R	
Food Equipment an	d Utensils		111		000		Physical Facili	ties			
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	and sanitize utensils and/or equipment. YES NO NA NOB		1.10	6	501	Food contact surfaces properly constructed or located. Acceptable material used.		VES NO NA NOB		nurero.	
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB		6	02	Hot & cold	water available; adequate pressure	FES NO NOB				
503 Proper storage of frozen food items	WES NO NA NOB	£110	ce la		503	Proper dis	posal of sewage & waste water	TES NO NOB	SPECIAL DESCRIPTION OF THE PERSON OF THE PER	10011	
Food storage containers not used for other purposes	WES NO NA NOB			6	04	Toilet facilities: properly constructed, supplie & cleaned  Adequate lighting; lighting protected Adequate mechanical ventilation;		YES NO NOB	fir)ec		
Equipment and utensils that contact food are corrosion resistant and non-toxic	YES NO NOB	==11	Thus:	6	05			ES NO NOB		190001	
Equipment in good repair, cleaned and sanitized	YES NO NOB			6	06			YES NO NA NOB	Has		
General Sanita	tion						Testing Devices/Logging o	Stand September 1			
Garbage & refuse properly disposed and 701 facilities maintained YES NO NOB						Proper loca	per location of thermometers and				
701 facilities maintained  Non-food contact surfaces properly  202 constructed in good manifest of these	~	part Part	2100			Working dishwasher temperature and pressur		YES NO NA NOB		- 	
702 constructed, in good repair and clean	YES NO NA NOB	1975.7		115	-	gauges	v skieds — 1994 sa Te action appartit w	YES NO (NA) NOB			
703 Food handlers properly attired  Adequate protection from vermin and insect	-5-					Temperatu	est kits and/ or papers provided re logs maintained for refrigerated	VES NO NA NOB	107210		
704 pests Living or sleeping quarters separated from	(YES NO NOB		75	8	04	storage un	ts (non-regulatory requirement)	YES NO NA NOB	ela:		
705 food service area	YES NO NA NOB	100	61	n 2	+	1.000				4	
706 Premises free of live birds and animals	YES NO NA NOB				-		CONTRACTOR OF THE			_	
HACCP QUE EHO CIA APRILITA APR	reis M	hei vel	ing which	nel les	7	Jent Jent Vent Vent	ertificate ertificate wheel recommended	to the Mendato	(if appli		
		nsp	ecti	on F	₹e	sults		MARKET PARTY			
Number of Critical Items						Number of Non-Critical Items					
Number of Repeat Critical Items	Name and Advanced to				N	lumber	of Repeat Non Critical Ite	ems		1	
	En	forc	em	ent	Ā	ction:	Mark "√", if Applicable)		1 40	. 3	
Re-Inspection Required: Yes	NoX		3	" 4		Establishm	ent Closed Yes	No DE	31		
Approximate Date of Re-inspection:						Food Disca	arded Other				
Person in Charge Signature	*		HOUS É		In	spector Sign	ature				
Date 14/06/22						nte m/y)	16/06/77			-	