Establishment Name Pandau	11/10	10	516	· /	0-1	/		Permit Number: 2	2/2		74.1
Mailing Address							-40		Icence No.:	5	100
Contract of the contract of th	4.0							E Yes D No	ministra er	7	Die
Physical Address 79/0	100 5	₹.,	For	1 /	5%	-1050	25	Date of inspection: (d/m/y)	24/02/	702	,
Routine Inspection D Compla	int 🗆	Follow-u						ious inspection (d/m/y)	17-17-2		
RITICAL ITEMS: Based on the ns must be corrected at the time of ins ns may result in revocation or suspensions. EGEND Circle One of: YES	pection or cor	ntrolled in od Estab	n a mai olishmei	nner th nt Perr	ıat will n	ot pose a fociosure of y	ood safe our estal	ty threat. Failure to imr blishment.	nediately correct o	ulations r contro	. Criti I criti
· · · · · · · · · · · · · · · · · · ·	not in complia	,			olicable		Mark*		eat violation) ntrolled during in	spectio	n)
Compliance Sta			CDI	R			Com	pliance Status	6 18	CDI	R
Time/Temperature of Potenti			ods			yar all F	ersona	l Hyglene of Food S	erylce Workers	11	
1 Cold holding temperatures ≤ 4°C 2 Hot holding temperatures ≥60°C	YES NO N	A NOB	-	200	201	Hands clea			YES NO NOB		
	PS NO N	A NOB			202	Adequate l' accessible	nandwashi	ing facilities supplied &	ESNO NOB		
Proper cooking of raw food of animal origin	(PES NO N			el i	203			f disease or condition that			
4 Proper cooling time & temperatures	US NO N	A NOB				may spread Food handl	ers using	proper utensils to avoid	XESNO NA NOB		
10	YES NO N	A NOR			204		ry hand co	ontact with	YESNO NA NOB	i	
Adequate equipment to maintain food										141	
temperatures B Proper monitoring of temperatures	ESNO NA			1 5	401	Food separ		rdous Foods Protec	Company of the State Sta	minati	un
Proper reheating procedures for hot					402			s cleaned and	YES NO NA NOB		
holding Proper thawing procedures	YES NO NA	A NOB			400	sanitized			WES NO NA NOB		
Food, Water and Ice from		**		- 2	403			(vermin and insects) erly labeled, stored or	YES NO NOB		
Food obtained from approved sources	VESA10	NOB	5					contamination	YES NO NOB		
Food in good condition, safe &		NOB	-								
unadulterated 3 Food properly labeled	(ES NO	NOB NOB									
	The second second second	Food	Temp	erat	ure O	bservati	ons			4_250	
Item / Location	Temp (°C)		Item	/ Loca	tion		emp °C)	Itam / L	nentlen.		emp
11 11 1. 1	121	1	/	Luca	//	1	2 3	Item / L	ocation	- (°C)
Valk 12 Frozis	4	100	6 1	701	9	60	5				
" cold	1.6	- '	//		2	7	2				
inniht cold	1.9	311	11	11	2	6	9	TEXPERSONS IN	TYTHRW. IT		
1 frozen	+21	Little	4 1			0		mlarah shiru	Silveria -		
lem	Ober	arveti	one o	nd C	orros	tive Acti	-			Correc	
mber	ODS		75.7		1 2 2 9	Ships with			W. 1920	(If applic	
		DATE:		(-)-	-777			alsonor militarida			
1 15	Armonic of		40					t elderlagen 18 mg			
			70	11.1	E	31 P	A P	estation of the other			
		1117 V	See II V	7	WILL		-	11 11 11 11 11	and the same		
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411/1020			_						- 2/6/4		

B

LEGEND Circle One of: YES (in compliance) NO (not in compliance)		NOB (not obs								
Compliance Status			R		Compliance Status		CDI	R		
Food Equipment a	and Utensiis	C.	714		Physical Facilitie	es	S -			
Adequate facilities available to wash, rinse and sanitize utensits and/or equipment.	YES NO NA NOB			601	Food contact surfaces amonety constructed or	E NO NA NOB				
Appropriate procedures followed for mechanical and/or manual dishwashing	FE NO NA NOB		11	150	2		100			
3 Proper storage of frozen food items	(E) NO NA NOB	ne state				Marie 10 11		4		
Food storage containers not used for other purposes	PNO NA NOB		20.5	- 124	Toilet (acilities: properly constructed cumplied	A 12 12 11 11 11 11 11 11 11 11 11 11 11	2007			
Equipment and utensits that contact food a corrosion resistant and non-toxic		T. riv	MINTE	Y	ATT AND A THE CONTRACT OF THE	C 100 (00 (00 (00 (00 (00 (00 (00 (00 (00	IIII.			
Equipment in good repair, cleaned and sanitized	YES NO NOB	1.0%	1.82Vc	5.61	The and of the control from the control of the cont	B NO NA NOB		- 70		
General San	STATE OF THE PARTY OF			606	Testing Devices/Logging of To		Hell			
Garbage & refuse properly disposed and	LOUNCE AL IA		NA. I		Proper location of thermometers and	emperatures				
1 facilities maintained Non-food contact surfaces properly	WEE NO NOB			801	thermometers working accurately Working dishwasher temperature and pressure	ESNO NA NOB				
2 constructed, in good repair and clean	YES NO NOB			802	gauges Y	ES NO (A) NOB				
Food handlers properly attired Adequate protection from vermin and insec	WENO NA NOB	50111	2700	803	Chemical test kits and/ or papers provided Temperature logs maintained for refrigerated	S NO NA NOB				
pests Living or sleeping quarters separated from	(FÉS NO NOB			804		ES NO NA NOB	100			
food service area	(E) NO NA NOB		2:		17 39411	September 1	2000			
Premises free of live birds and animals	TESNO NA NOB				200					
						W				
Surfaces a	t next		3//	tiz	e walk-in coole	THE PROPERTY.		li by		
					THE STATE OF THE S			1 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5		
	n. Fozer	m	e=5	v	of @ ~ 200 pp.			1 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5		
Chlorise 50	n. Fozer	m	e=5	on Re	esults Jumber of Non-Critical Items	w.		1 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5		
Chlorine so	n. Fozer	m	e=5	on Re	esults	w.		1 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5		
Chlorise 50	n. Fizer	nsp	ectio	on Re	esults Jumber of Non-Critical Items	w.		1 to		
Chlorise 50	n. Fizer	nsp	ectio	on Re	esults lumber of Non-Critical Items lumber of Repeat Non Critical Item	w.		1.50		