

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)			
Compliance Status						CDI	R						
Food Equipment and Utensils													
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	(YES) NO NA NOB											
502	Appropriate procedures followed for mechanical and/or manual dishwashing	(YES) NO NA NOB											
503	Proper storage of frozen food items	(YES) NO NA NOB											
504	Food storage containers not used for other purposes	(YES) NO NA NOB											
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	(YES) NO NA NOB											
506	Equipment in good repair, cleaned and sanitized	(YES) NO NA NOB											
General Sanitation													
701	Garbage & refuse properly disposed and facilities maintained	(YES) NO NA NOB											
702	Non-food contact surfaces properly constructed, in good repair and clean	(YES) NO NA NOB											
703	Food handlers properly attired	(YES) NO NA NOB											
704	Adequate protection from vermin and insect pests	(YES) NO NA NOB											
705	Living or sleeping quarters separated from food service area	(YES) NO NA NOB											
706	Premises free of live birds and animals	(YES) NO NA NOB											
Physical Facilities													
601	Food contact surfaces properly constructed or located. Acceptable material used.	(YES) NO NA NOB											
602	Hot & cold water available; adequate pressure	(YES) NO NA NOB											
603	Proper disposal of sewage & waste water	(YES) NO NA NOB											
604	Toilet facilities: properly constructed, supplied & cleaned	(YES) NO NA NOB											
605	Adequate lighting; lighting protected	(YES) NO NA NOB											
606	Adequate mechanical ventilation;	(YES) NO NA NOB											
Testing Devices/Logging of Temperatures													
801	Proper location of thermometers and thermometers working accurately	(YES) NO NA NOB											
802	Working dishwasher temperature and pressure gauges	(YES) NO NA NOB											
803	Chemical test kits and/ or papers provided	(YES) NO NA NOB											
804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	(YES) NO NA NOB											

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
506	Please clean and sanitize walk-in cooler surfaces at next opportunity.	
	Chlorine sanitizer measured @ ~ 200 ppm	

Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

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

Person in Charge Signature 

Date (d/m/y) 

Inspector Signature _____
Date (d/m/y) 24/03/2021