	4K1 (	and	lest	100	KS h	Prinit Number	ing the	2	<u>-</u> gŞ
Mailing Address	Page	PIC	10	RI		Permit Posted:	☐ Yes (XCNo	. ,	
Physical Address MOHN S	ARCE		cet	216/2	-/	Date of Inspection (d/m/y)	13/08/	19	
Routine Inspection   Complai	int 🗆 Follo	w-up Inspe	ction 🗆	l If follow-u	, date of previo	ous inspection (d/m/y)	;		
	pection or controll	ed in a ma stablishme NOB	nner thent Perm (not ob	at will not pos	e a food safety of your establ	threat. Failure to im ishment.  * in Box: R (re	mediately correct or period or perio	r contro	ol critic
Compliance Sta	· ·	CDI	R	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Comon		ontrolled during in	Spection	n) R
			20.945	A mother of		liance Statu			K
Time/Temperature of Potentia  101 Cold holding temperatures ≤ 4°C				201 Hand	The second second second	Hygiene of Food			
102 Hot holding temperatures ≥60°C	YES NO NA N	== (=>, 0;	0 0		s clean & properl Jate handwashin	y wasned g facilities supplied &	YES NO NOB		
103 Proper cooking of raw food of animal	YES NO NE (N	OB	II: 3	acces	sible	disease or condition tha	YES NO NOB		
origin	YES NO NA	<b>OB</b>		may s	pread through fo	ood	YES NO NA NOB	)	
104 Proper cooling time and temperatures	YES NO NA	ОВ	Stani		handlers using p sessary hand cor	roper utensils to avoid	0 %		
105 Adequate equipment to maintain food temperatures	YES NO NA NE	SB)	éall	cooke	d/prepared food		YES NO NA NOB		
106 Proper monitoring of temperatures	NO NA NT	2B			training certifica		YES NO NA NOB		100000
107 Proper reheating procedures for hot holding						dous Foods Prote		minat	ion
108 Proper thawing procedures	YES NO NA		11115		separated and p contact surfaces		YES NO NA (NOB		
Food, Water and Ice from				saniti	zed		VES NO NA NOB		
301 Food obtained from approved sources	YES NO (N	B				vermin and insects) orly labeled, stored or	YES NO (NOB)		
302 Food in good condition, safe and unaltered	YES NO (NO	)B		used	to prevent food o	ontamination	YES NO NOB		
303 Food properly labeled	YES NO (NO	)B <sup>&gt;</sup>			er disposal of retu d food	irned, previously	YES NO NOB	)	
		1000							
	Fo	od Tem	perat	ure Obser	vations			do=	-211
	Temp	X.27	- 1.11.	ATTACK TO A	Temp				emp
Itemy/ Ubcasion	(°C) Item / Loca			ition	(°C)	Item /	Location		(°C )
79190	10c		- 12	453A					
7					- 11, A	100			
Large Large	3 I X	117	1.39	mat	15 00 0	Enter 1			
				CHIEF CHIEF		-			
						and the second			
item Number	Observ	ations	and C	Corrective	Actions	APA	of four	Corre Da (if appl	te
101 Rentove A	718N	2/		Pap.	0 Hrs	ZARIV		1,4	de
101 Replove A	TION	de i	2/1	PAL	1 An	ZAR DE	els Icl	IUH	Me
202 Amns al	TION Phase ASS	Sin	10 / 10 / 10 / 10 / 10 / 10 / 10 / 10 /	PAL OFE	1 HA DATA -ED	CARDE TO	Les de la constante de la cons	1041 Not	11
202 Amnis as	TION Phase ASSA	Sin	10 m	PAL OPE	1 Am	CARINE CONTRACTOR	22	Noi	11
202 Amns al	TION PHACE ASSA	Sin	10 m	Pall No	1 HAR	CAR CONTRACTOR		Noi	11
202 Amns as	TION Phres 1981	Sin	10 m	Pall No	1 HAR	CARDE DE LOS		Noi	11

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)										
Compliance Status		CDI	R			Compliance Status			CDI	R			
Food Equipment and Utensils				167	Physical Facilities								
Adequate facilities available to wash, rinse 501 and sanitize utensits and/or equipment.	VES NO NA NOB	11111	11 1000	60	Food	d contact	surfaces prope ptable materia	erly constructed	OF VES NO NA NOE		<u> </u>		
Appropriate procedures followed for 502 mechanical and/or manual dishwashing	ES NO NA NOB			60	-2100	or Din	AND THE	adequate pressu					
503 Proper storage of frozen food items	ES NO NA NOB						al of sewage (		VES NO NOE	- 1			
504 Food stored in food grade material	ES NO NA NOB		36-34	60	Toile	t facilities		imber, properly	YES'NO NOE	1			
Equipment and utensils that contact food a corrosion resistant and non-toxic	re V€SNO NOB		* -	60	755	1000	ting, lighting p	Mary Indiana	YE NO NOE	110			
Equipment in good repair, cleaned and sanitized	YE NO NOB	1		60	- 35	16 S.A	chanical ventil	-11	YES NO NA NOE				
General Sani			00000	60	Pren	nises clea		cleaning and	YES NO NA NOE				
Garbage & refuse properly disposed and	YES NO NOB	20-1				1975200	MEN'RE MARK	- MCCW49000	of Temperature	3			
701 facilities maintained  Non-food contact surfaces properly			0-0 Pi			ding dishv		ature and pressu	ire	1910	0		
702 constructed, in good repair and clean Food handlers properly attired and good	(FES NO NOB				1 gaug	10000	F	North College College	YES NO NA NOE				
703 personal hygiene Adequate protection from vermin and insec	YES NO NA (FOB		44	80	Temp	perature l	logs maintaine	apers provided ed for refrigerated					
204   pests     Living or sleeping quarters separated from	(YES)NO NOB			80	3 stora	ige units i	(non-regulator	y requirement) Other	YES NO NA NOE	FO FLIS	00570		
705 food service area Birds or animals other than guide dogs	(YES NO NA NOB				1			4		I I made			
Wiping cloths used properly and stored	VES NO NA NOB						W. C.	E by No	of the Spirit	1116 T			
707 in sanitizing solution	YES NO NA (NOB)							- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1		1			
205 INSTALL	ZIZE	5	0	4	0	VE,	ell (	S pa	Certil	34	4P		
art when the conservation between	E	nfor	cem	ent	Actio	on: (M	lark "√", if A	Applicable)	Topy or the little and	108	333		
Re-Inspection Required: Yes	No.						-		No 🔀	2			
Re-Inspection Required: Yes No			(L) (			od Discar		Yes L	No.				
Person in Charge Name:					Enviro	onmen <b>t</b> il	Health Office	Marne:	1	0			
Person in Charge Signature:  Day Bawlining			, i	311	Enviro	onmenta	ealth O	Senature:	- CAPE	1 1000CI			
Date 1/m/y)	136 (6)			Date (d/m/y)	V	13	100/1	19					
					EM HIN A)			10/ 1//					