



**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)
<b>Compliance Status</b>				CDI	R						
<b>Food Equipment and Utensils</b>											
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 stored in food grade material	YES	NO	NA	NOB						
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO		NOB						
506	Equipment in good repair, cleaned and sanitized	YES	NO		NOB						
<b>General Sanitation</b>											
701	Garbage & refuse properly disposed and facilities maintained	YES	NO		NOB						
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO		NOB						
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB						
704	Adequate protection from vermin and insect pests	YES	NO		NOB						
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB						
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB						
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB						
<b>Physical Facilities</b>											
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB						
602	Hot & cold water available; adequate pressure	YES	NO		NOB						
603	Proper disposal of sewage & waste water	YES	NO		NOB						
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO		NOB						
605	Adequate lighting, lighting protected	YES	NO		NOB						
606	Adequate mechanical ventilation.	YES	NO	NA	NOB						
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB						
<b>Testing Devices/Logging of Temperatures</b>											
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB						
802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB						
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB						
<b>Other</b>											

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
506	REPAIR/REPLACE HOT HOLDING UNIT	8/17/19
605	Install covers on vents in food prep	8/17/19
605	Install electrical outlet covers (1441C)	

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

Person in Charge Name:
Person in Charge Signature: <i>Dan Bawtin</i>
Date (d/m/y):

Environmental Health Officer Name: <i>D. Carr</i>
Environmental Health Officer Signature: <i>[Signature]</i>
Date (d/m/y): <i>13/08/19</i>