License Posted:   Clerk   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up inspection   If follow-up, date of previous inspection   Complaint   Follow-up, date of previous inspection   Follow-up, date of previous inspection   Complaint   Follow-up,	Establish	ment Name Porting	Frost C	61	Eer	REVIEW By Colleen	/ED Lauzon at 3:36 pm, May 26, 2021	Permit Number:	4756		
Priyakat Address	Mailing A				,		Ting N	and the second of the second of the second	Licence No.:		
Retail   Complaint   Follow-up   Inspection   If follow-up, date of previous inspection (utm/y);			*/ 1		,						
RITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulation are supported in a manner that will not pose a food safety threat. Failure to immediately correct or contains may result in revocation or suspension of your Food Establishment. Permit and closure of your establishment.  LEGEND Circle One of: YES (in compliance) NG (not observed) NG (not opplicable)  Compliance Status  CDI R  TIME/Temperature of Potentially Hazardous Foods  101 Cold holding temperatures 260°C  YES NO NA NOB  102 Food condition to maintain food indigent or the support operation of the Food Service Workers  YES NO NOB NOB  103 Froper cooking of raw food of animal origin  YES NO NOB NOB  104 Proper proving inter & temperatures  105 Adequate equipment to maintain food indigent origin of the Food Service Workers  YES NO NOB NOB  106 Proper monitoring of temperatures  107 Froper relationing of temperatures  108 Proper membring procedures  YES NO NOB NOB  109 Food charles using proped uniastic to avoid considering procedures  YES NO NOB NOB  109 Food charles using proped uniastic to avoid considering in the maintain food in good condition, safe & GEN NO NOB  109 Food charles using procedures  109 Food charles using proped uniastic to avoid considered from approved sources  109 Food charles using procedures  109 Food charles using procedures  100 Food charles using of charles  100 Food charles using of charles  100 Food charles using of charles			-20 0 VN	0.	Yello	rek	neke		26/05/2	02/	1
Time rough the convection or suspension of your Food Statishimment Permit and closure of your establishment Converts and closure establishment Converts and your establi	Routine I	rspection Compla	int □ Follow-	up Insp	ection 🗆	If fo	llow-up, date of pr	evious inspection (d/m/y	n;		
Compliance Status	ems must b	e corrected at the time of insp	dection or controlled	ın a ma	anner tha	at will n	ot pose a food sa	fety threat. Failure to in	ishment Safety Reg nmediately correct o	ulations.	Cri cri
Compliance Status  CDI R  Time/Temperature of Potentially Hazardous Foods  OT Cold holding temperatures 34°C  (CE) NO NA NOB  OT Cold holding temperatures 560°C  YES NO NA NOB  OT Proper cooking of raw food of animal origin  OT Proper cooking time & temperatures  (CE) NO NA NOB  OT Proper cooking time & temperatures  (CE) NO NA NOB  OT Proper mainlain food temperatures  (CE) NO NA NOB  OT Proper mainlain good temperatures		Circle One of: YES (	in compliance)	NOB	(not ob	served	Mark	c"√" in Box: R (re			_
101 Cold holding temperatures 260°C   YES NO NOB   102 Hol holding temperatures 260°C   YES NO NOB   103 Proper cooking of raw food of animal origin   YES NO NOB   104 Proper cooking of raw food of animal origin   YES NO NOB   105 Adequate equipment to maintain food temperatures   YES NO NOB   105 Adequate equipment to maintain food temperatures   YES NO NOB   105 Proper maintoring of temperatures   YES NO NOB   105 Proper thanking procedures for hot holding   YES NO NOB   105 Proper thanking procedures   YES NO NOB   105 Proper thanking proper utentists to avoid cooked/prepared food   105 Proper thanking proper utentists to avoid   105 Proper thanki		Compliance Sta	tus	T	T	T				CDI	1) F
201   Cold holding temperatures 260°C   YES NO NA MOB   202   Additional temperatures 260°C   YES NO NA MOB   202   Additional temperatures 260°C   YES NO NA MOB   203   Foot preparatures 260°C   YES NO NA MOB   204   Proper cooling firme & temperatures   YES NO NA MOB   205   Additional temperatures   YES NO NA MOB   206   Proper monitoring of temperatures   YES NO NA MOB   206   Proper monitoring of temperatures   YES NO NA MOB   207   Proper releasing procedures for hold holding   YES NO NA MOB   208   Proper thanking procedures   YES NO NA MOB   209   Proper thanking procedures   YES NO NA MOB   209   Proper thanking procedures   YES NO NA MOB   200   Pro	Time	Temperature of Potentia	ally Hazardous Fo	ods			Person	al Hyglene of Food	Service Workers		
Proper cooking of raw food of animal origin			NO NA NOB	1100	410	201				T	_
103   Proper cooking of raw food of animal origin origin   YES NO NA NOB     104   Proper cooking lime & temperatures   YES NO NA NOB     105   Adequate equipment to maintain food temperatures   YES NO NA NOB     106   Proper monitoring of temperatures   YES NO NA NOB     107   Proper reheating procedures for hot holding   Proper thawing procedures   YES NO NA NOB     107   Proper thawing procedures   YES NO NA NOB     108   Proper thawing procedures   YES NO NA NOB     109   Proper thawing procedures   YES NO NA NOB     100   Proper thawing procedures   YES NO NA NOB     106   Proper thawing procedures   YES NO NA NOB     107   Prod obtained from approved sources   YES NO NA NOB     107   Prod obtained from approved sources   YES NO NA NOB     107   Prod obtained from approved sources   YES NO NA NOB     108   Proper thawing procedures   YES NO NA NOB     109   Proper thawing procedures   YES NO NA NOB     100   Proper thawing procedures	02 Hot hold	ling temperatures ≥60°C	YES NO NA NOB			202		shing facilities supplied &	CONO NOR		
Proper cooling time & temperatures   VES NO (A) NOB		cooking of raw food of animal	The second second	1 602400	4	203	Food handlers free		at	-	-
Display   Disp		cooling time & temperatures				204	Food handlers usin unnecessary hand	g proper utensils to avoid contact with			
Food separated and protected   Food separated   F			III DANCEDIA IL ROZZANI LUDI	10.50	-		Appropriate the second second		AND DESCRIPTION OF THE PARTY OF	malm a A1	
107   Proper rehealing procedures for hot holding   YES NO NA NOB   Proper thawing procedures   YES NO NOB   YE			VES NO NA NOB	-		-			The same of the sa	minatio	'n
Proper thawing procedures YES NO NOB Food, Water and Ice from Approved Sources  Prod, Water and Ice from Approved Sources  Prod prod bitained from approved sources (ENO NOB)  Prod properly labeled (TENO NOB)  Food properly labeled (TENO NOB)  Food Temperature Observations  Food Temperature Observation    Item / Location   Temp ("C)   Item / Location	07 Proper r		N				Food contact surface				_
Food, Water and Ice from Approved Sources    Food obtained from approved sources   FENO NOB		hawing procedures	YES NO NA 10B	0.00	TODAY	403		s (vermin and insects)	YES NO NA NOB	_	_
Food obtained from approved sources   Fee No NoB		The state of the s					Toxic chemicals pro	operly labeled, stored or			
Unadulterated   CFS NO NOB   Dispersive   CFS NO NOB	D1 Food ob	tained from approved sources	Control of the Contro				used to prevent too	d contamination	MES NO NOB		-
Food Temperature Observations    Item / Location			VE NO NOB								
Item / Location (°C)	03 Food pro	perly labeled	YES NO NOB								
Item / Location (°C) Item / Location (°C) Item / Location  Cold hold 32  Item Description (°C) Item / Location (°C) Item / Location  Corrective Actions  Corrective Actions			Food	Tem	perati	ure O	bservations				-
Cold hold 32  Item number Observations and Corrective Actions  Company Contractive Actions  Contractive Actions		Item / Location		là a m	. /1					Ter	
Item Universal Observations and Corrective Actions (frap	0.1	A Location		iten	n / Locati	ion	(°C)	Item /	Location	(°(	C)
Item umber Observations and Corrective Actions (frap	Corc	noid	5.5	-							
Item umber Observations and Corrective Actions (frap						SUE	X				
Item Jumber Observations and Corrective Actions Corrective Actions (If app							Ant q	The second	m/ Sept.		
Observations and Corrective Actions  Corrective Actions  (If app	1 1	estrates timo issue a mi	16×10 6 6		101 0		- vi (%) 2		Transcor L	$\top$	
Uniber Uniber University Observations and Corrective Actions (frap						164			COLUMN TO THE PARTY OF THE PART		
And the state of t			Observat	ions	and C	orrec	tive Actions		I STATE OF	Correcti Date	
Brothing Lightware to the product of				- 10	- 17	-				(If applica	ble
Brothing Li Mydrig Sell Imports L. Sell of Strikes Sell of Strikes Selling Sel	_							the market of	distance in		
Biodonia III, Alverige Hall through III, Bern al (H. O.L.) in the last through the effective of the control of			en i	ania pro					A STATE OF THE STA		
And the first of t		Bitotag									_
					11 7 5		The state of the s				_
					~						_
									110-7911		
		***							75 = 1		
	_										_
	_						-				
								- 10 L			_
						-					_
	-										_
			50-140	1865			- 3				_
								***			_
	-										_

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.

South of the Visible		compliance) t in compliance)			bserved plicable		Mark "√" in Box:		eat violation) introlled during in	spection	on)
Compliance Status				R	-		Compliance St	tatus		CDI	R
Food Equip	pment and	d Utensils					Physical	l Facilit	lles		
Adequate facilities available to v 501 and sanitize utensits and/or equi	wash, rinse	₩ NO NA NOB	, E		601	Food cont	act surfaces properly constru cceptable material used.	icted or	ESNO NA NOB		
Appropriate procedures followed mechanical and/or manual dishy	d for	63 NO NA NOB	- 11		0.029	(0)=2-0	water available; adequate p	INDESTINA	ENO NOB		
503 Proper storage of frozen food ite	ems	ESNO NA NOB	) 4 USG(	26			posal of sewage & waste wa	(1)	YESNO NOB	oraults-	1969
Food storage containers not use 504 other purposes		® NO NA NOB		-			ities: properly constructed, si		ESNO NOB		
Equipment and utensils that con corrosion resistant and non-toxic	ntact food are	NO NOB	10.5	district	605	Adequate	lighting; lighting protected	Sec. 12.28	YES NO NOB	SEII	- site
Equipment in good repair, cleane 506 sanitized		6 NO NOB		Bital	THE PERSON	9 - t-	mechanical ventilation:		YESNO NA NOB	De 20	
Gene	ral Sanita	tion				1000	Testing Devices/Log	ging of		(S = 1)	
Garbage & refuse properly dispo	Manufacture Tolerand					Proper loc	ation of thermometers and	J 0		01	
701 facilities maintained  Non-food contact surfaces prope		NOB NOB	1/00		801	thermomet	ters working accurately shwasher temperature and p	oressure	NO NA NOB	CONV.	1800
702 constructed, in good repair and o	clean	VESNO NA NOB	7	-	802	gauges		1	WESNO NA NOB	1	-
703 Food handlers properly attired Adequate protection from vermin	n and insect	Process of the second			803	Temperatu	est kits and/ or papers provide tre logs maintained for refrige	erated	TESNO NA NOB		
704 pests Living or sleeping quarters separ	rated from	CESNO NOB			804	storage un	its (non-regulatory requireme	ent)	YES NO NA NOB	-	
705 food service area	of later	ON NA NOB					al fire de	01		2	
706 Premises free of live birds and a	animals	MONA NOB					terminal and the strain	Contract Contract			
				10					a fall me	100	_
		to reco	hyh	~ 0 -	dei	16. <sub>1</sub>	chh-				7 tas
					102		chh-			None of the second seco	Z tas
					on Ro	esults	LUSTE STATE OF THE			None of the second seco	7 tas
Number of Critical Items					on Re	esults Number	of Non-Critical Iten	ns			Z ta
Number of Critical Items			nspo	ectio	on Re	esults Number Number	of Non-Critical Iten of Repeat Non Crit	ns			Z Lac
			nspo	ectio	on Re	esults Number Number	of Non-Critical Iten	ns			Z to
Number of Critical Items			nspo	ectio	on Re	esults Number Number ction:	of Non-Critical Iten of Repeat Non Crit	ns			To the state of th
lumber of Critical Items lumber of Repeat Critica		En	nspo	ectio	on Re	esults Number Number ction:	of Non-Critical Iten of Repeat Non Crit (Mark "√", if Applicable)	ns	ems		7 to