Establishment Name 218	Beach,	Bol	tie	200	Ctol.	Permit Number:	4658	
Mailing Address			1	A CONTRACTOR		License Posted:	Licence No.:	1/2
Physical Address 5-/00	Borde	24	12-	4	Much de	Date of Inspection:	make	20
Routine Inspection Compla				_		(d/m/y) vious inspection (d/m/y)		202
		<u> </u>		-				_
RITICAL ITEMS: Based on the ns must be corrected at the time of insp	inspection today, the	e critica	al items i	dentifie	d below are violation	ons of the Food Establi	shment Safety Regu	lations.
ns may result in revocation or suspension	on of your Food Estat	olishme	ent Permi	it and c	losure of your esta	ny inireat. Hailure to im blishment.	mediately correct of	contro
	in compliance)		(not obs			-		
NO (n	not in compliance)		not appl				peat violation) ontrolled during in:	spectio
Compliance Sta	tus	CDI	R	T	Com	pliance Statu		CDI
Time/Temperature of Potentia		ode						
Old holding temperatures ≤ 4°C	YES NO NA NOB	us	E-3.5	201	Hands clean & prope	I Hygiene of Food		
22 Hot holding temperatures ≥60°C					Adequate handwash	ing facilities supplied &		-
3 Proper cooking of raw food of animal	YES NO NA NOB	100	4	203	accessible Food handlers free of	f disease or condition tha	MOB NOB	
origin Proper cooling time & temperatures	YES NO NA TOB		-	-	may spread through	food proper utensils to avoid	YES NO NA NOB	
and a sumportation	VEC NO. N. CO	3		204	unnecessary hand o	ontact with		
Adequate equipment to maintain food	YES NO NA (O)	8	0.00		cooked/prepared foo		YES NO NA NOB	
temperatures Proper monitoring of temperatures	YES NO NA NOB	-		401	Food separated and	rdous Foods Prote	The state of the s	minatio
7 Proper reheating procedures for hot				402	Food contact surface		NO NA NOB	
holding  Proper thawing procedures	YES NO NA NOB	1700		403	sanitized Facility free of pests	(vermin and insects)	MES NO NA NOB	100
Food, Water and Ice from		S	V	404	Toxic chemicals prop	perly labeled, stored or		
1 Food obtained from approved sources	MES NO NOB				used to prevent food	contamination	NO NOB	
2 Food in good condition, safe & unadulterated	ESNO NOB							
Food properly labeled	ES NO NOB							
	Food	Tem	peratu	ire O	servations			
Item / Location	Temp				Temp			Te (°
terry Eucation	(°C)	Item / Location (°C)				Item / Location		
dia mag	3.7		- 2					
rozen hold	-/+		14.0	340				
old hold ?	4.2				to the file of	Try Service	C-Gri-DII	
Labour 40 by a Child Contact City		0-16		166 60	1 35 ASI + 1	100 Miles	ST Section .	
			77 30	- 1				
tem Imber	Observati	ons a	and Co	orrect	ive Actions		HE WAST	Correct
		THE REAL PROPERTY.		100				(If applic
No active inspection	0 0	- The	9 11 0	12.4			The second	
No active	Tooch	0	rep	2/	ation a	t time	0/	-03
inspection	The state of		244	9	10 3 5 EM		AT THE	
		2017		1 19'01		THE RESERVE SHAPE	11970001	
The state of the s					ALCOHOL: NO			_
The second second	SMINE JUST	di effi						
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20010 0 4000					and an me		10 - 3 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	
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			5) 4/65	1897.2				
				1000-3				

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.

	n compliance) ot in compliance)		•	served olicable	*		R (repeat violation) DI (controlled during i	nspectio	on)
Compliance Status			R		Compliance Status			CDI	R
Food Equipment a	nd Utensils	N-SI	41			Physical I	Facilities		
Adequate facilities available to wash, rinse 501 and sanitize utensils and/or equipment.	WES NO NA NOB		7 10	601	Food conta	act surfaces properly construction to the construction of the cons	ted or		
Appropriate procedures followed for mechanical and/or manual dishwashing	FESNO NA NOB	Α,		00.00	Hot & cold water available; adequate pressure		CYALLES D. MURCHING BY	1041	
503 Proper storage of frozen food items	MES NO NA NOB	1.00			603 Proper disposal of sewage & waste wat		19 3 Part (19 2)	(amurici	1,511
Food storage containers not used for other purposes  Equipment and utensils that contact food are corrosion resistant and non-toxic	WENO NA NOB	-		21	Toilet facili	iles: properly constructed, sup	pplied YESNO NOB		
		Salt N	THE ST	of Long.	Adequate lighting: lighting protected		WE NO NOB		
Equipment in good repair, cleaned and sanitized	FES NO NOB		170	12	100	nechanical ventilation:	ESNO NA NOB		
General Sanit		200			Testing Devices/Log				
Garbage & refuse properly disposed and	SHEET OF REAL PROPERTY.		other.		Control of the Contro	tion of thermometers and			
701 facilities maintained Non-food contact surfaces properly 702 constructed, in good repair and clean	NO NOB			801	thermomete	ers working accurately shwasher temperature and pre-	YES NO NA NOB		
	PESNO NOB		S. H	802	gauges	temperature and pr	(ES)O NA NOB	4	
703 Food handlers properly attired Adequate protection from vermin and insect 704 pests Living or sleeping quarters separated from	YES NO NA NOB	2.1	=1	803		est kits and/ or papers provide re logs maintained for refrigera			
	ESNO NOB	_	-	804		ls (non-regulatory requiremen			
705 food service area	MO NA NOB		_				PAR CONT		100
706 Premises free of live birds and animals	YESNO NA NOB				206. 101		el Photographic		
Mechanical a	chia			THE STATE OF THE S		ations of		270	000
				n Re	esults				
Number of Critical Items Number of Repeat Critical Items			Number of Non-Critical Items Number of Repeat Non Critical Items				S		
amount of repeat officer items	AT THE					CONTRACTOR OF THE PARTY	car items		
	En	forc	eme	nt A	ction: (	Mark "✓", if Applicable)			
Inspection Required: Yes No				Establishment Closed Yes No				_	
pproximate Date of Re-Inspection:					Food Disca	rded Other		6.463	
Person In Charge Signatur World No.				În	spector Sign	oture		Poli	-
ate 22 Fune 20	22	77-2		Di	ete -	22/067	2022		