| 1166   | Establishment Name \$229 Hot |         |                    |   |                           |  | Permit Number: 47/8  |                            |       |  |
|--|------------------------------|---------|--------------------|---|---------------------------|--|----------------------|----------------------------|-------|--|
| Mailing Address  Physical Address 3/20 Old Airport fell Klowkn. Address  |                              |         |                    |   | 1                         | License Posted:  | Licence No.:         | -19                        |       |  |
|  |                              |         |                    |   | 1                         | Date of Inspection:  |                      | 47                         |       |  |
| Routine Inspection Comple  |                              |         |                    | If follow-up, da                            | ite of pre                | (d/m/y)<br>vious inspection (d/m/)   | 21/10/2              | 02 0                       |       |  |
| RITICAL ITEMS: Based on the mis must be corrected at the time of ins may result in revocation or suspensions.  | spection or controlled i     | in a ma | anner ti           | s identified below a<br>hat will not pose a | re violatio               | ons of the Food Estab  | lishment Safety Requ | alations<br>contro         | . Cr  |  |
| ems may result in revocation or suspension of your Food Estab LEGEND Circle One of: YES (in compliance) NO (not in compliance) Compliance Status   |                              |         |                    |   |                           | Mark"√ " in Box: R (repeat violation) CDI (controlled during inspe   |                      |                            |       |  |
|  |                              |         | R                  |   | Com                       | mpliance Status  |                      |                            | R     |  |
| Time/Temperature of Potenti  |                              | ods     | la constitution of |   | Persona                   | al Hygiene of Food   | Service Workers      |                            |       |  |
| 12 Hot holding temperatures ≤ 4°C  | YES NO NA NOB                |         |                    | 201 Hands cle                               | an & prope                | erly washed  | YES NO NOB           |                            |       |  |
| Hot holding temperatures ≥60°C   | ESNO NA NOB                  |         |                    | 202 Adequate accessible                     |                           | ing facilities supplied &  | YES NO NOB           |                            | 111   |  |
| Proper cooking of raw food of animal origin  | YES NO NA NOB                | 591     | 31 7               | -   | llers free c              | of disease or condition the  | at 💮                 |                            |       |  |
| Proper cooling time & temperatures   | (ESNO NA NOB                 |         |                    |   | llers using<br>ary hand c | proper utensils to avoid ontact with   | YES NO NA NOB        |                            |       |  |
| 5 Adequate equipment to maintain food  | District of the same         | 1-12    | ~ =                | A   |                           | rdous Foods Prote  |                      | minati                     | ion   |  |
| temperatures Proper monitoring of temperatures   | ES NO NA NOB                 | -       | 7111               | 401 Food sepa                               | The second second         | The second secon | YES NO NA NOB        | miad                       | ווטי  |  |
| 7 Proper reheating procedures for hot  | The second second            |         |                    | 402 Food cont                               |                           | ,  |                      |                            | -     |  |
| holding Proper thawing procedures  | CES NO NA NOB                | 700     | -                  | sanitized<br>403 Facility fre               | e of nests                | (vermin and insects)   | VES NO NA NOB        |                            | 200   |  |
| Food, Water and Ice from   |                              | 5       |                    | 404 Toxic cher                              | nicals proj               | perly labeled, stored or   |                      |                            |       |  |
| Food obtained from approved sources Food in good condition, safe &   | WES NO NOB                   |         |                    | used to pr                                  | event tood                | contamination  | (ES NO NOB           |                            |       |  |
| unadulterated Food properly labeled  | VES NO NOB                   |         |                    |   |                           |  |                      |                            |       |  |
|  |                              | Tom     | noro               | ture Observat                               | iono                      |  |                      |                            | -     |  |
|  | Temp                         | Telli   | pera               |   | emp                       |  |                      | 7.                         | emi   |  |
| Item / Location  | (°C)                         | Item    | 1 / Loca           | ation                                       | (°C)                      | Item /   | Location             |                            | (°C)  |  |
| 14/4 in cold   | 0.5 wa                       | 1/2     | 15                 | flower -                                    | 31-                       | not hold   |                      | 7                          | 29    |  |
| lispky cold  | 0,6                          |         |                    | JULY 1                                      |                           |  |                      |                            | = {{} |  |
| rep cold 1   | 2.4                          | 11 6    | H III              | (i)   up H                                  | 18                        |  | The William          |                            |       |  |
| marr was just en avida (de   | er entropy of little         |         | the st             | a Made I in a                               | 6                         |  | Ly South 1           |                            | _     |  |
|  |                              |         |                    |   |                           |  |                      |                            | te    |  |
| and the second s | Observati                    | ons a   | and (              | Corrective Act                              |                           |  |                      | Correc<br>Dat<br>(If appli | -cok  |  |
| intber   | 1,000                        |         |                    |   | reta si                   |  |                      | Dat                        |       |  |
| mber   | 1,000                        |         |                    |   | reta si                   |  | 2                    | Dat                        |       |  |
| Mease 101  | 1,000                        |         |                    |   | reta si                   |  | 2                    | Dat                        |       |  |
| intber   | 1,000                        |         |                    |   | reta si                   |  | tainin               | Dat                        |       |  |
| mber   | 1,000                        |         |                    |   | reta si                   |  | Taining              | Dat                        |       |  |
| and the state of t | 1,000                        |         |                    |   | reta si                   |  | training             | Dat                        |       |  |
| mber   | 1,000                        |         |                    |   | reta si                   |  | Fairing              | Dat                        |       |  |
| mber   | 1,000                        |         |                    |   | reta si                   |  | training             | Dat                        |       |  |
| mber   | 1,000                        |         |                    |   | reta si                   |  | raining              | Dat                        |       |  |
| mber   | 1,000                        |         |                    |   | reta si                   |  | raining              | Dat                        |       |  |
| intber   | 1,000                        |         |                    |   | reta si                   |  | raining              | Dat                        |       |  |
| imber  | 1,000                        |         |                    |   | reta si                   |  | raining              | Dat                        |       |  |
| intber   | 1,000                        |         |                    |   | reta si                   |  | taining              | Dat                        |       |  |
| mber   | 1,000                        |         |                    |   | reta si                   |  | raining              | Dat                        |       |  |
| intber   | 1,000                        |         |                    |   | reta si                   |  | raining              | Dat                        |       |  |

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<br>NA (not applicable |          |                   |                                     |   |  |         |        |  |
|--|--|---------------|---|----------|-------------------|-------------------------------------|---|--|---------|--------|--|
| Compliance Status  |  | CDI R         |   | ,,,      | Compliance Status |                                     |   | CDI  | R       |        |  |
| Food Equipment and Utensils                                      |  |               |   |          |                   | Physical Facilities                 |   |  |         |        |  |
| 501 and s  | quate facilities available to wash, rinse<br>sanitize utensils and/or equipment.       | YES NO NA NOB | 191                                     |          | 60                |                                     | aces properly constructed<br>le material used.        | OF TENO NA NOB   |         |        |  |
|  | opriate procedures followed for<br>nanical and/or manual dishwashing                   | YENO NA NOB   | -                                       |          | 602               | Hot & cold water a                  | available; adequate presso                            | CECT PRINCE OF THE PARTY OF THE |         |        |  |
|  | er storage of frozen food items I storage containers not used for                      | NO NA NOB     |   | ongood a | 60:               |                                     | sewage & waste water                                  | YES NO NOB   |         |        |  |
| 504 other purposes  Equipment and utensils that contact food are |  | YES NO NA NOB | 13112                                   |          |                   | & cleaned                           | ALL CONTRACTOR OF THE REAL PROPERTY.                  | YES NO NOB   |         |        |  |
|  | sion resistant and non-toxic<br>oment in good repair, cleaned and<br>ized              | YES NO NOB    |   | V-E.T.   | 1                 | Adequate lighting: Adequate mechan  | and the same and a                                    | NO NA NOB  | dire    | E(-01) |  |
| 001110   | General Sanita   | 0             | - 07-00                                 |          | 000               |                                     | ng Devices/Logging                                    |  |         |        |  |
| 701 facilit  | age & refuse properly disposed and<br>ies maintained<br>food contact surfaces properly | VES NO NOB    |   |          | 801               | Proper location of thermometers wor | thermometers and                                      | VES NO NA NOB  | 2 -     |        |  |
|  | ructed, in good repair and clean   | BCN ON SAY    | V.                                      | 0.50     | 802               | gauges                              | er temperature and press                              | YES NO NA NOB  |         | 7.4    |  |
| Adeq   | handlers properly attired<br>uate protection from vermin and insect                    | WESNO NA NOB  |   | -        |                   | Temperature logs                    | and/ or papers provided<br>maintained for refrigerate | YES TONA NOB   |         |        |  |
|  | or sleeping quarters separated from service area                                       | MO NOB        |   |          | 804               | storage units (non-                 | -regulatory requirement)                              | YES NO NA NOB  | marin ( |        |  |
|  | ises free of live birds and animals  | ESNO NA NOB   |   |          |                   |                                     | - The 10 miles  | III Wheel Evers  | 8 1     |        |  |
|  | Morecommon Mechanical a Quet spritize.   |               |   |          |                   |                                     | inspection 2 plate                                    |  | 6       | ALL C  |  |
| Number   | r of Critical Items  |               | nsp                                     | ectio    | _                 | esults                              | 0.101 - 1.10  |  |         |        |  |
|  | r of Repeat Critical Items   | 235-1912      | _                                       |          |                   | Number of Re                        | on-Critical Items<br>epeat Non Critical               | Items  |         | _      |  |
|  |  | En            | forc                                    | eme      | nt A              | ction: (Mark                        | , if Applicable)                                      |  |         | 200.00 |  |
| Re-Inspectio   | Re-Inspection Required: Yes No M   |               |   | THE      |                   | Establishment Clos                  | sed Yes C   | N₀₽  |         |        |  |
| Approximate  | e Date of Re-Inspection:   |               |   |          |                   | Food Discarded                      | Other   |  | 100     |        |  |
| Person in Ch<br>Date<br>d/m/y)                                   | oct 21, 202  | Tran Vo       |   | 40       | -                 | espector Signature                  | 10/202  | 2  |         |        |  |