

[illegible]


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)				
Compliance Status								CDI	R			
Food Equipment and Utensils												
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 storage containers not used for other purposes	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							
General Sanitation												
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	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	Premises free of live birds and animals	YES	NO	NA	NOB							
Compliance Status								CDI	R			
Physical Facilities												
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: properly constructed, supplied & cleaned	YES	NO		NOB							
605	Adequate lighting; lighting protected	YES	NO		NOB							
606	Adequate mechanical ventilation;	YES	NO	NA	NOB							
Testing Devices/Logging of Temperatures												
801	Proper location of thermometers and thermometers working accurately	YES	NO	NA	NOB							
802	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB							
803	Chemical test kits and/ or papers provided	YES	NO	NA	NOB							
804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB							

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No recommendations at time of inspection	
✓	Mechanical dishwasher gauge ~ 82 plate temp 74.6°C Hot sanitizer ~ 300 ppm	

Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

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

Person In Charge Signature	 Tram Vo
Date (d/m/y)	Oct 21, 2022

Inspector Signature	
Date (d/m/y)	31/10/2022