Establishment Name	-SSON Me	mor	100	An	ena	3	Permit Number:	00543		
Mailing Address P.O. Bex	5 XOE	,	2/0				Permit Posted:	☐ Yes ☐ No		
Physical Address / / Ral /	^	Vor		n lu	els.	NIT	Date of Inspection: (d/m/y)	Anvil 30 6	019	1
Routine Inspection Complain			200 100 701		0 2	ate of previo	ous inspection (d/m/y). ())	t	
CRITICAL ITEMS: Based on the ems must be corrected at the time of insperms may result in revocation or suspension	inspection today, the	critical	l items i	identifie at will n	ed below a	re violation food safety	ns of the Food Estab y threat. Failure to in	lishment Safety Regu		
	n compliance) ot in compliance)			served) licable		Mark" v		epeat violation) controlled during ins	spectio	n)
Compliance Stat	tus	CDI	R			Comp	oliance Statu	IS	CDI	R
Time/Temperature of Potentia	ally Hazardous Foo	ods				Personal	Hygiene of Food	Service Workers		
101 Cold holding temperatures ≤ 4°C	YES NO NA NOB	T		201	Hands cle	an & proper	ly washed	YES NO NOB		
102 Hot holding temperatures ≥60°C	YES NO NA MOB	a Trans	1 1	202	Adequate		ng facilities supplied &	YES'NO NOB		
103 Proper cooking of raw food of animal				203	Food han	dlers free of	disease or condition th	at		
origin	YES NO NA HOB	,		-		ad through fo	ood proper utensils to avoid	YES NO NA NOB		
104 Proper cooling time and temperatures	YES NO NA NOB	200		204	unnecess	ary hand cor	ntact with	VEC NO NA COD		
105 Adequate equipment to maintain food temperatures	YES NO NA NOB		3 1-	205	Food train	epared food ning certifica	ation to be wife	YES NO NA NOB		
 106 Proper monitoring of temperatures 107 Proper reheating procedures for hot holding 	YES NO NA MOD							ected from Conta	minati	on
108 Proper thawing procedures	YES NO NA NOB			401		arated and p		WES NO NA NOB		
Food, Water and Ice from		2		402	Food con		s cleaned and		,	
301 Food obtained from approved sources	YES NO NOB			403	sanitized Facility fre	ee of pests (vermin and insects)	YES NO NA NOB		
302 Food obtained from approved sources		-	_	404			erly labeled, stored or			
unaltered	VES NO NOB			405			contamination urned, previously	YES'NO NOB		
Food properly labeled	YES NO NOB			400	served for		arried, previously	YES NO NOB		
		_								
		Iem	perat	ure 0	bserva					aman .
/ Item / Location	Temp (°C)	Item	/ Loca	tion		Temp (°C)	Item /	Location		emp (°C)
121hor retuseration	or: 4000	-10	1100	- In	2	ztisfo	chord			
Littura Prigers	0, 1	0	11		1 90	1513/2	cory	no Copylia e	_	
preeret unit	: -(8 C 0	000	old	er	1	enpe	enfures			
the confidence of the property of	Tipe I go I I I I a			4 . 5.)	d with				
			344	300						
Item Number	Observat	ions a	and C	Correc	ctive Ac	tions	demonasticas)	ubrased 1	Corre Da (if app	te
Inte - (No Sand Ward	dent at	Kin	IP K	76 X	Minec	ton.		afala TidO		1.
ismainach.		1	7	, ,		in singel	Line pursely like st	sidom=1	N	
- unity and			cole right	A 1 (1 1 1 G)	r n.Cr	the state of		1000		_
			, 4	8411	L.	4.0				
of This requirem	ent ivill ,	he a	CAC	UEST	od w	4th 1	he ground	06.61		
	o con land				Cudor III	1)/	10			
operating the	2 Canteen									
	T .									
7.5										
										T _a
						-			- 34	

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 Food Equipment and Utensils		CDI R		Compliance Status				CDI	R		
					Physical Facilities						
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB	9) E		601		act surfaces propo	erly constructed or	ES NO NA NO	В	la t	
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NØB		15.77	- 100	2 Hot & cold water available; adequate pressure			YES NO NO	de neut		
03 Proper storage of frozen food items	VES NO NA NOB	Tarry.	Schull			posal of sewage	JE Jerije	YES NO NO	THEOLEGA -		
04 Food stored in food grade material	YES'NO NA NOB		-10	604	Toilet facil	ities: adequate nu	imber, properly	YES NO NO	g 1 18		
Equipment and utensils that contact food are corrosion resistant and non-toxic Equipment in good repair, cleaned and sanitized	NES NO NOB	-01	L -ub	605	STEED BY	lighting; lighting p	YES NO NO	В			
	NES NO NOB	11			Ser Ser	mechanical ventil	YES NO NA NO	В			
General Sanit		GO COMP		Premises		clean, uncluttered, cleaning and nce equipment properly stored		YES NO NA NO	, lim good-		
Garbage & refuse properly disposed and							ces/Logging of				
facilities maintained Non-food contact surfaces properly	YES NO NOB	Land			Working d	dishwasher temperature and pressure				ileo -	
constructed, in good repair and clean Food handlers properly attired and good	YES NO NOB	- 200		801	gauges	May A Shirt	A Section Control of	YES NOMA NO	15 C Z	-	
personal hygiene Adequate protection from vermin and insect	YES NO NA NOB	-11		802		test kits and/ or pa are logs maintaine	apers provided ed for refrigerated	YES NO NA NO	111 5 1 100	-	
pests Living or sleeping quarters separated from	YES NO NOB		V	803		its (non-regulator	y requirement)	YES NO NA NO	В		
5 food service area Birds or animals other than guide dogs	YES NO NA NOB	of Marin					Other		_		
06 excluded from premises	YES NO NA NOB					In A. Lewise		1000			
Wiping cloths used properly and stored in sanitizing solution	YES NO NA MOB					aldinor and	5 - 1 - 1 - 20 hip g	The state of the state of the			
Inspertion Cordu	your Nov	pri m	(30	21, , 201 Ma,	10/5 20/5 9. R	port red	was ori		cowe of the state	it of	
4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1								- 1-00	-02.1		
and the second of the second o	9 7 . 7	pad				TALL ASSESSED	THE TO SHOW	el de la constante de la const	80 00 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
	E	nfoi	rcem	ent A	Action:	(Mark "√", if /	Applicable)	O Prince Course			
te-Inspection Required: Yes	E No D	nfoi	rcem	ent A		(Mark "√", if I	Applicable)	No	1		
	same management	nfoi	rcem	ent A		ment Closed	Car de Cal De De l'	No [1		
Approximate Date of Re-Inspection:	same management	nfoi	rcem	y 30	Establish Food Dis	ment Closed	Yes Other	No E		1771-0	