	Establishment Name Lock Apple Lostaurs +							Permit Number: 4778				
Mailing Address	Mailing Address						License Posted: Licence No.:					
Physical Address 470	Date of Inspection:	27/19/	505									
			ection 🗆	If follow-u	n date of previ	(d/m/y) Ous inspection (d/m/y	27011.	رن د				
RITICAL ITEMS: Based on the ms must be corrected at the time of interms may result in revocation or suspensive to the correction of the co	ispection or controlled	in a ma blishme	ent Perm	at will not pos nit and closure	e a food safet of your estab	y threat. Failure to in dishment.	nmediately correct o	ulations.				
EGEND Circle One of: YES (in compliance) NOB (not observed) NO (not in compliance) NA (not applicable)						ark*√ " in Box: R (repeat violation) CDI (controlled during inspection)						
Compliance Status			CDI R	Compliance Status								
Time/Temperature of Poten						Hyglene of Food						
 Cold holding temperatures ≤ 4°C Hot holding temperatures ≥60°C 	YES NO NA NOB	1775	254		s clean & proper	ly washed ng facilities supplied &	VES NO NOB					
	YES NO NA NOB			acces	sible	- ASS.	NO NOB					
Proper cooking of raw food of animal origin	WES NO NA NOB	15.77	2		handlers free of pread through f	disease or condition the	YES NO NA NOB					
04 Proper cooling time & temperatures	CESTO NA NOB			Food 204 unner		proper utensils to avoid ntact with	YES NO NA NOB					
05 Adequate equipment to maintain food temperatures	VES NO NA NOB	1 9		distribution of the state of the same		dous Foods Prote		minetio				
16 Proper monitoring of temperatures	YES NO NA NOB	-	1111111		separated and p		YES NO NA NOB	Timatio				
Proper reheating procedures for hot holding	ESTO NA NOB				contact surfaces	cleaned and						
08 Proper thawing procedures	LES NO NA NOB	Your	4	403 Facili	y free of pests (vermin and insects)	VES NO NA NOB					
Food, Water and Ice from		s			chemicals proper o prevent food	erly labeled, stored or	YESNO NOB	La Company				
Proof obtained from approved sources Food in good condition, safe &	ES NO NOB					TO THE PARTY OF TH	TEGNO NOB					
unadulterated 33 Food properly labeled	FENO NOB											
37 . 444 845 841 145 841 841	CES NO NOB	Tom	nonote	ura Obass	.adlana							
	Temp	Tem	perau	ure Obser	Temp			Ter				
Item / Location	(°C)	Item / Location (°C)				Item /	Item / Location					
valk in frozon	walk in frozon -26 ho		6/0	X2	766							
ratt in cold	1.8		180	NAVES:								
distribution from		11	hol	lexy	<3.2	Nepril - State 1	njev r					
asem was one that to p			mil ly	1.30	E MEET		nt depti.					
Rem umber	Observat	ions a	and C	orrective .	Actions		E.980	Correcti				
		1.00			(- 20,000	(If applica				
	gostlesson	_ 1.05			1 14000		10 Table					
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		or some	di di		H Nasi Ju		an jersen					
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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.

	compliance) ot in compliance)				Mark "√" i		eat violation) entrolled during in	spectio	on)
Compliance Status		CDI R		Compliance Status					R
Food Equipment ar	d Utensils			IL II II DENI		Physical Facili	tles		
Adequate facilities available to wash, rinse 501 and sanitize utensils and/or equipment.	YESONO NA NOB	EIE		Food con	od contact surfaces properly constructed or ated. Acceptable material used.		YES NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	VES NO NA NOB				P-V-10 111-	dequate pressure	YESNO NOB	134	-
503 Proper storage of frozen food items	VESNO NA NOB	54			sposal of sewage &		FES NO NOB	1.13401	, inch
Food storage containers not used for 504 other purposes	YES NO NA NOB		[[Ges]		lities: properly con		YES NO NOB		
Equipment and utensils that contact food are 505 corrosion resistant and non-toxic	VE NO NOB			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	lighting: lighting p	atastad		mint.	- Incom
Equipment in good repair, cleaned and 506 sanitized	YESNO NOB		17.5	1997 1997	Page State Inches		9		100-01
General Sanita				606) Adequate	Testing Dovid		Temperatures		
Garbage & refuse properly disposed and				Proper for	ation of thermome		Temperatures		.,
701 facilities maintained Non-food contact surfaces properly	KESHO NOB	1.7	-	801 thermome	ters working accus	ately /	VESNO NA NOB		
702 constructed, in good repair and clean	BCN ONSE			802 gauges	isnwasner temper	iture and pressure	YES NO NA NOB		St. III
703 Food handlers properly attired	YES NO NA NOB				test kits and/ or pa		YES NO NA NOB		
Adequate protection from vermin and insect pests	YES NO NOB		7 1313	804 storage ur	ure logs maintaine nits (non-regulator)	for refrigerated requirement)	YES NO NA NOB		2-
Living or sleeping quarters separated from food service area	MON A NOB					1	Barbarate And	Pines.	
706 Premises free of live birds and animals	YES NO NA NOB	2.00	III Orași			THE RESERVE			
Surface son Mate lovel Mountained &	No. of Concession, Name of Street, or other Party of Street, or other		100	10 PM 10 THE RES	TO 15 15 15 15 15 15 15 15 15 15 15 15 15		200 ppa	The state of the s	A.34
Number of Critical Items		nsp	ection -	n Results	of Non Calai	al Itama		13	
Number of Repeat Critical Items			Number of Non-Critical Items Number of Repeat Non Critical Items					0	-
	En	forc	eme	ent Action:	(Mark "√", if Ar	plicable)	100		
Re-Inspection Required: Yes	No D	157		THE RESERVE	nent Closed	Yes 🔲	No 🗗	/	
Approximate Date of Re-Inspection:				Food Disc	carded	Other		13	
Person in Charge Signature 2N jian Li Dete d/m/y) Sap 26 2022				Inspector Sig	nature 2 / 0 S	2/202			