

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		Compliance Status								CDI		R
Food Equipment and Utensils										Physical Facilities												
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.			YES	NO	NA	NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.			YES	NO	NA	NOB					
502	Appropriate procedures followed for mechanical and/or manual dishwashing			YES	NO	NA	NOB			602	Hot & cold water available; adequate pressure			YES	NO	NA	NOB					
503	Proper storage of frozen food items			YES	NO	NA	NOB			603	Proper disposal of sewage & waste water			YES	NO	NA	NOB					
504	Food storage containers not used for other purposes			YES	NO	NA	NOB			604	Toilet facilities: properly constructed, supplied & cleaned			YES	NO	NA	NOB					
505	Equipment and utensils that contact food are corrosion resistant and non-toxic			YES	NO	NA	NOB			605	Adequate lighting; lighting protected			YES	NO	NA	NOB					
506	Equipment in good repair, cleaned and sanitized			YES	NO	NA	NOB			606	Adequate mechanical ventilation;			YES	NO	NA	NOB					
General Sanitation										Testing Devices/Logging of Temperatures												
701	Garbage & refuse properly disposed and facilities maintained			YES	NO	NA	NOB			801	Proper location of thermometers and thermometers working accurately			YES	NO	NA	NOB					
702	Non-food contact surfaces properly constructed, in good repair and clean			YES	NO	NA	NOB			802	Working dishwasher temperature and pressure gauges			YES	NO	NA	NOB					
703	Food handlers properly attired			YES	NO	NA	NOB			803	Chemical test kits and/ or papers provided			YES	NO	NA	NOB					
704	Adequate protection from vermin and insect pests			YES	NO	NA	NOB			804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)			YES	NO	NA	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															

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Surface sanitizer (bleach) measured @ ~200ppm	
	✓ Plate level rinse temp on mechanical dish washer measured @ 76°C	

Inspection Results			
Number of Critical Items	0	Number of Non-Critical Items	0
Number of Repeat Critical Items	0	Number of Repeat Non Critical Items	0

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

Person in Charge Signature	Zhijian Li
Date (d/m/y)	Sep 26, 2022

Inspector Signature	
Date (d/m/y)	27/09/2022