Establishment Name 5070	410	6.7	0/1	Raddi's	Port	Permit Number:	T-13441	3	
Mailing Address				201617	TD.	License Posted: L	Icence No.:	5/	
Physical Address #60	5019	- 49	1350	Yollow	Car Xo	Date of Inspection: (d/m/y)	25/01/	202	3
Routine Inspection Complai		ollow-up Insp		1	ate of pre	vious inspection (d/m/y)		- 100	_
CRITICAL ITEMS: Based on the items must be corrected at the time of inspitems may result in revocation or suspension LEGEND Circle One of: YES (I	ection or cont	trolled in a ma d Establishm	anner tha	it will not pose a it and closure of	food safe your esta	ety threat. Failure to imn ablishment.	nediately correct or	lation:	s. Critica ol critica
	ot in complia		not appl		Mark		eat violation) ntrolled during in:	specti	on)
Compliance Sta		CDI	R			pliance Status		CDI	R
	Time/Temperature of Potentially Hazardous  Cold holding temperatures ≤ 4°C  NO NA N		1	Personal Hygiene of Food Service Worker  201 Hands clean & properly washed					90, 00
102 Hot holding temperatures ≥60°C						ning facilities supplied &	BON ONOB		
103 Proper cooking of raw food of animal	(E) NO N	CONTRACTOR THE PARTY OF THE PAR		203 Food han		of disease or condition that	(ES NO NA NOB		
origin  104 Proper cooling time & temperatures	YES NO NA	A NOB		may sprea	ad through				
The state of the s	YES NO NA	Colo		204 unnecess	ary hand c	contact with			
105 Adequate equipment to maintain food	ALCOHOL: HINE	ALCOHOL: NO THE REST	+		repared foo	ardous Foods Protec	NO NA NOB	mina	tlon
temperatures 106 Proper monitoring of temperatures	YES NO NA			-	arated and	and other than the same of the	NO NA NOB	Hillia	Tion
107 Proper reheating procedures for hot holding	YES NO NA			402 Food con		es cleaned and	RNO NA NOB	-	
108 Proper thawing procedures	YES NO NA	NOB				(vermin and insects)	YES NO NA NOB		
Food, Water and Ice from				404 Toxic che used to p	micals pro revent food	perly labeled, stored or discontamination	YESNO NOB		W
301 Food obtained from approved sources 302 Food in good condition, safe &	FESNO	NOB	-	10-01-12					
unadulterated 303 Food properly labeled	WES NO	NOB NOB							
				Observe	Alama				
	Temp	roou ten	iperati	ure Observa	Temp		ABO AV NEEDS		Temp
Item / Location	(°C)	Ite	m / Locat	ion	(°C)	Item / L	ocation		(°C)
Chost Frozen	1-21	Walk	1/2	cold	-4	hot hold		>	60
11 11 7	-19	10- 1	+00	cold	4	A 1			
The Market of the Control of the Con	T) = 42/400		11	-		display.	old	1	2.4
- Harry (the W. B.)	Jacob 11	Shr ma	iЭн П	1000 - 100			- Witter		-
Item Number	Obs	ervations	and C	orrective Ac	tions	ig grow gar	An Angle	D	rection Date
								(пар	plicable)
	TE M THIS	1072 to 10		III II			<u> </u>		
	o g inic						1 - 1 - 1		
			5/9/6	ext=ai					
	101	W -	- 11		K		- F = 5		
2.		100					7.5		
		-							
									-
NWT1411/1020							-		

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regul tions. 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 w 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	18.6	Compliance Status			
Food Equipment and	of the	Hergay.	S TO THE					
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	ESNO NA NOB				contact surfaces properly constructed or ed. Acceptable material used.	WENO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	®NO NA NOB			-C D	cold water available; adequate pressure	NOB NOB		
503 Proper storage of frozen food items	ESNO NA NOB	B 50			er disposal of sewage & waste water	ESNO NOB		
Food storage containers not used for other purposes  Equipment and utensils that contact food are corrosion resistant and non-toxic	S NO NA NOB			Foilet 604 & clea	facilities: properly constructed, supplied aned	NO NOB	100	
	VES NO NOB			605 Adeq	uate lighting; lighting protected	NO NOB	The se	
Equipment in good repair, cleaned and sanitized	YES NO NOB		19 A		uate mechanical ventilation;	NO NA NOB	775 A	
General Sanita	itlon		NG THE		Testing Devices/Logging o	f Temperatures		
Garbage & refuse properly disposed and	ENO NOB	The state of the s			er location of thermometers and	The state of the s		
701 facilities maintained  Non-food contact surfaces properly 702 constructed in good speciment along	0			Work	ometers working accurately ing dishwasher temperature and pressure	NO NA NOB	44.	
702 constructed, in good repair and clean	NO NOB	12.	-84 93	802 gauge		YES NO A OB		
703 Food handlers properly attired  Adequate protection from vermin and insect	^	W 89	- VE	Temp	cal test kits and/ or papers provided erature logs maintained for refrigerated	YES NO MA NOB	Cné -	
704 pests Living or sleeping quarters separated from	100000000000000000000000000000000000000			804 stora	ge units (non-regulatory requirement)	YES NO NA OB	2	
705 food service area	MO NA NOB	96		10			Taria I	
706 Premises free of live birds and animals	ES NO NA NOB				TOTAL PROPERTY OF THE PARTY OF	CORNE II MA	THE SEC.	
Surface san	itizi-		co	30 S	-print Quet off ree er			
				on Resu		(C) bassaraya (	Att winds	
Number of Critical Items Number of Repeat Critical Items			Number of Non-Critical Items  Number of Repeat Non Critical Items			tems		
	I KS I DI KINGI KING	nfor	cem	ent Actio	On: (Mark "√", if Applicable)		VH.	
Re-Inspection Required: Yes	No				blishment Closed Yes	No□	H	
Approximate Date of Re-Inspection:		- 3		Foo	d Discarded Other		-31	
Person In Charge Signature  S Y PH U H U Y  Date (d/m/y)	NH n 25/9	200	3	Date (d/m/y)	25/0//202	3		