Establishment Name Roch	di-lour -	lno	lep	enden t	Permit Number:	1735-		
Mailing Address	ame Rochdin Kour Independent Crocer Ucense Posted: Licence No.:				Licence No.:	1		
Physical Address 250	Old Air	201	1	Rd, ichock	Date of Inspection:	15/06/	200	, ,
Routine Inspection Comple					evious inspection (d/m/)	0:		
	spection or controlled	olishme	nner in ent Pern (not ob	at will not pose a food sat nit and closure of your est	ety threat. Failure to in ablishment. "" In Box: R (re	nmediately correct o peat violation)	r contro	ol cri
Compliance Status			R	Compliance Status				
Time/Temperature of Potent		ode					CDI	R
101 Cold holding temperatures ≤ 4°C	MES NO NA NOB	Dus	- 30	201 Hands clean & prop	al Hygiene of Food			
Hot holding temperatures ≥60°C	~			202 Adequate handwas	hing facilities supplied &			
103 Proper cooking of raw food of animal	ESNO NA NOB	560-0		accessible 203 Food handlers free	of disease or condition that	ESNO NOB		
origin	TES NO NA NOB	PAPE		may spread through	n food	ES NO NA NOB		
Proper cooling time & temperatures			- 1	Food handlers usin	g proper utensils to avoid contact with		/2-	
05 Adequate equipment to maintain food	ESNO NA NOB			cooked/prepared fo	od	MO NA NOB		
temperatures	VESTO NA NOB			Potentially Haz	ardous Foods Prote	cted from Conta	minati	on
06 Proper monitoring of temperatures 07 Proper reheating procedures for hot	ES NO NA NOB			401 Food separated and		ESNO NA NOB		
Proper reheating procedures for hot holding	TES NO NA NOB			402 Food contact surfact sanitized	ces cleaned and	ENO NA NOB		
98 Proper thawing procedures	NO NA NOB	9,41.6	11,511-2	403 Facility free of pests	(vermin and insects)	YES NO NOB		-
Food, Water and Ice from	CONTRACTOR AND ADDRESS OF THE PROPERTY OF THE	S	Ala §	404 Toxic chemicals pro used to prevent foo	perly labeled, stored or discontamination	YESNO NOB		
01 Food obtained from approved sources 02 Food in good condition, safe &	WE NO NOB							
unadulterated 03 Food properly labeled	NO NOB							
foren wolkin	2.3 Mar -22 Wall 2.8 Fee	Car	KI	old 4.2 old 4.2 octabl 4.0	bakery to	role x		2.6
Item				orrective Actions	7		Correc	tion
Produce was	Kin colo	1	bolo	1 famous	ton lo	50	Dat (Mapph	
10720	I dy content pour		e (/)			was the s		_
A STATE OF THE STA	a secument so	4	372	767-64-81	ECTION NEWSFILM	(AC) ACP (B)		
				from Hauth Marchael				
		_6079		= ROOMES, IRECRAS				-
1011-111		, ,		101	- 10-			
All cold /	rozen 1	010	7	-7/6	-18			_
			_	1000				_
							-	
					100			

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.

LEGEN		compliance) it in compliance)		*	bserved plicable			peat violation) ontrolled during in	spectio	n)
Compliance Status		CDI	R		Compliance Status			CDI	R	
	Food Equipment and	d Utensils	A 11	14	or Gra		Physical Facili	Itles		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.					-		act surfaces properly constructed or		Jet 1	
App	ropriate procedures followed for hanical and/or manual dishwashing	ES NO NA NOB		7.1	1	200	cceptable material used.	VESNO NA NOB	1. 100 0	
		®NO NA NOB					water available; adequate pressure		Special Pro-	DUI-
Food	503 Proper storage of frozen food items Food storage containers not used for other purposes	ESNO NA NOB					posal of sewage & waste water lies: properly constructed, supplied	13	2000	
Equi	pment and utensils that contact food are osion resistant and non-toxic		-13	11-11	-				10	
	pment in good repair, cleaned and	M 10 110 11	77.3	5-	1 5	Jan	ighting; lighting protected	YES NO NOB		
out sam			12000	Sec.	606	Still Start - To	mechanical ventilation;	YES NO NA NOB		
Gart	General SanIta	T	D-V-SP	es i			Testing Devices/Logging of	or remperatures		
701 facili	701 facilities maintained Non-food contact surfaces properly constructed, in good repair and clean	ES NO NOB	i elmin		801	thermomet	er location of thermometers and cometers working accurately	BON AN ON		
		NOB NOB			802	Working di gauges	shwasher temperature and pressure	(ESNO NA NOB	entitions.	SURFIE .
	handlers properly attired	NO NA NOB	100		803	Chemical t	est kits and/ or papers provided	YES NONA NOB		
704 pest		NO NOB			804	Temperatu storage un	re logs maintained for refrigerated ts (non-regulatory requirement)	FES NO NA NOB		
	g or sleeping quarters separated from service area	FESNO NA NOB					16.4		THE .	
706 Pren	nises free of live birds and animals	YES NO NA NOB	STITO	Nembra			North of the England's	10 mm		
	Please repair is loose Aval surke Manual dish				taini, s	E STATE OF THE STA	THE STATE OF THE S			3 500
	2.7.4					esults		pp- wit		
Number of Critical Items				Number of Non-Critical Items				0	>	
Number of Repeat Critical Items)		Number of Repeat Non Critical Items			0		
		En En	forc	eme	ent A	ction:	(Mark "√", if Applicable)		-0	
Re-Inspection Required: Yes No No				Establishment Closed Yes No				-	1	
Approxima	Approximate Date of Re-Inspection:				Food Discarded Other					
Person in C	harge Signature	loch	di K	1 Tales	4	rspector Sign	nature 2	>		