

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


[illegible]

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"/>
Approximate Date of Re-Inspection:				
Establishment Closed:	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Food Discarded:			Other:	

Person in Charge Signature *Rocky Morton*

Date (d/m/y)

Inspector Signature 

Date (d/m/y) 15/06/2022