Establishment Name SAFRON  Mailing Address 552 CAFAFAMA: JA  Physical Address Mobile Reduce							Permit Number 7 BEICE / BOCK						
							Permit Posted:	79€ Pes □ No	,				
							Date of Inspection: 17/06/19						
Routine Inspection Complaint	☐ Follow-t	ıp Inspe	ction 🗆	l If fo	llow-up, d	ate of prev	ious inspection (d/m/y)						
	ction or controlled	in a mar blishmer NOB (	nner thant Perm	at will n	ot pose a closure of	food safet your estab	y threat. Failure to impolishment.  " In Box: R (rep	shment Safety Regumediately correct or pediately correct or pediately correct or pediately correct or pediately correct violation) potrolled during installed during dur	contro	ol critica			
Compliance Status			R			Comi	oliance Status		CDI	R			
Time/Temperature of Potentially Hazardous Foo			ale i	G MARKE	124		Hygiene of Food :						
101 Cold holding temperatures ≤ 4°C	YES NO NA (NOB	-		201	Hands cl	ean & prope	Billion Allerton Control	YES NO NOB		<u> </u>			
102 Hot holding temperatures ≥60°C	SPECIAL PROPERTY AND ADDRESS OF THE PARTY AND	179-978	Y 9	202	Adequate	handwashi	ng facilities supplied &						
103 Proper cooking of raw food of animal	YES NO NA NOB			203	Food har		disease or condition that						
origin	YES NO NA NOB			111111		ad through f	ood proper utensils to avoid	YES NO NA NOB	)				
104 Proper cooling time and temperatures 105 Adequate equipment to maintain food	YES NO NA NOB	2	i Isar	204	unneces	sary hand co	ntact with	VEC NO. II.					
temperatures	YES NO NACHOR		rel :	205		repared food		YES NO NA NOB	117				
106 Proper monitoring of temperatures  107 Proper reheating procedures for hot holding	YES NO NA NOB		Later trap				rdous Foods Prote		minat	ion			
108 Proper thawing procedures	YES NO NA NOB	Manic	1336	401		parated and		YES NO NA OB					
Food, Water and Ice from A		s		402	Food cor	ntact surface	s cleaned and		,				
301 Food obtained from approved sources	YES NO NOB			403	sanitized Facility for		(vermin and insects)	YES NO NA NOB					
302 Food in good condition, safe and	-2			404			erly labeled, stored or						
unaltered 303 Food properly labeled	YES NO (NOB)			405			contamination turned, previously	YES NO NOB					
303 Tood properly labeled	TES NO (NOB	)			served fo	bod		YES NO /NOB					
THE RESIDENCE OF THE PARTY OF T	Food	Temi	nerat	ure O	bserva	tions	- 1						
	Temp	TOTAL	perat	uic o	Dacive	Temp	T T		T	emp			
Item / Location	(°C) Item / Location (°C)				(°C)	C) Item / Location							
			100	61.15		1							
Salar Salar Brid "Orali-	rate meta			Dian e	ine ge )	actimy 0	euppit ebecci	AND BELLAND		8			
	100			all.		THE STATE OF	Washing Tonic						
THE TENTH OF THE	241	-	260	0.01		in Reserve	*Manifest Elening	AZGREVY IVA	-				
	V. 30 5 17	10021	1		S		LANGUE DELCA	- A.					
item Number	Observat	tions a	and C	Correc	tive A	ctions	7	1	Corre				
10- 7	· = D		. 1 /	7	W2	- //	A	1/	(If appl	licable)			
100,1000	1) 100	-//	US		THE	TOY	RCIP	1/2001					
TOTE TIM	En Wi	1	11	US	1	e7	On	recompliance.					
	111	200000000	TYA	P-2-15-8	S. S. P. L.	1	DE LOS DE PROPERTOS DE LOS DE	1					
2012 [18-st]	Katel	8.71	7	0 0	1	1	04	-18	_				
NO STORE	11110		50				a sic	15					
1997 19901	Sun	3/	<u></u>	50	COB								
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						167							
NWT1411/0914													

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 Perimit and closure of your establishment.

	YES (in compliance) NOB (not obs NO (not in compliance) NA (not appli									
Compliance Status		CDI R		W	Co	Compliance Status			CDI	R
Food Equipment a	and Utensils	1	Yann.		AL UP	Physi	cal Facili	tles	£(")	
Adequate facilities available to wash, rinse 01 and sanitize utensils and/or equipment.	ES NO NA NOB	ed fur	21155	601		urfaces properly con table material used.	structed or	YES TO NA NOB		Care
Appropriate procedures followed for mechanical and/or manual dishwashing	WES NO NA NOB	1420	A	3 ( SC ) ( )	TO LOCATION OF THE PARTY	Action to Print Print Service	to proceuro	YES NO NOB		
03 Proper storage of frozen food items	MES NO NA NOB	Next.	-	1000	2 Hot & cold water available; adequate pressure 3 Proper disposal of sewage & waste water			YES NO (NOB)	18579734	06.0
74 Food stored in food grade material	VESINO NA NOB	8 JR	2714	604	Toilet facilities:	adequate number, pupplied and cleaned	properly	YES NO (TOP		
Equipment and utensils that contact food a corrosion resistant and non-toxic		7 0	HOTOTEN Y	NAME OF STREET	AMERICAL SERVE	ing, lighting protected	d (	YESINO NOB		2
Equipment in good repair, cleaned and sanitized	YES NO NOB	14	Spring.	1000年	TO STATE OF THE ST	hanical ventilation:	re Bell	YES NO NO NOB		9700
General San	Itation			607	Premises clear	n, uncluttered, clean		VES IO NA NOB	lev i	
Garbage & refuse properly disposed and		12 150			TO SERVICE AND ADDRESS OF THE PARTY OF THE P	TOTAL SAMES AND	Otable Form of	f Temperatures	ST.	
01 facilities maintained Non-food contact surfaces properly	YES NO (NOB	51 519h1		Grad.	Working dishwa	asher temperature a	Margio Giornia I	1 1 1 1 1 1 1 1 -	September 1	1-2-
Constructed, in good repair and clean Food handlers properly attired and good	ES NO NOB	VISSE!		0.2%	gauges	data manera Val.	Crost or b	YES NO NA NOB	desir.	
personal hygiene Adequate protection from vermin and inse	YES NO NA (IOB	18.0	o.Serie		Temperature lo	kits and/ or papers po ogs maintained for re	frigerated	YES NO NA NOB	erete Outo	
04 pests Living or sleeping quarters separated from	VES NO NOB			803	storage units (r	non-regulatory requir	Other	YES NO N NOB	Secretaria	in Cons
55 food service area Birds or animals other than guide dogs	YES NO NA NOB		1000		No. Commercial Commerc	out Main earth above a			0000	
O6 excluded from premises Wiping cloths used properly and stored	YES NO NA NOB				300	(20%) elektronen		and the second	organism of	40.0
77 in sanitizing solution	YES NO NA NOB			L		A CREATING THE PARTY	W. Buildings	I zaci sa uni - La	5	
	emiliar su gabi			3-12-14					7	
					Navgri S			I DEM	- 0.00	ha
		1000				will be with	(hot se	1/5 L 1 L 1 L 1 L 1 L 1 L 1 L 1 L 1 L 1 L		042
Venice (of the control of the control	E	nfor	cem	ent A	ction: (ME	ark "√", If Applica	ble)	a district to the		
e-Inspection Required: Yes	No D				Establishment	Closed	es 🗆	No	>	
pproximate Date of Re-Inspection:			([[m=0)		Food Discard	Ot	her		ger .	
erson in Charge Name: Luthay	Nahar					Health Officer Name	<del></del>	Cak	R	jerig
erson in Charge Signature:		4			Environmenta/h	lealth Differ Signal	tupe:	AND THE PARTY OF	10	
ate /m/y)				1 1	Date d/m/y)	17/0	6/6	0		