	Establishment Name Saigon Smoke Shop						Permit Number: 4785				
Mailing Address						License Posted:	Licence No.:				
Physical Address COIO CO CA CA William & Y					6 %	Date of Inspection:	12/02/20				
Routine Inspection Complaint Follow-up Inspection I If follow-up, date of previous inspection (d/m/y);							02/202				
	pection or controlled ion of your Food Estab (in compliance)	n a ma olishme NOB	nner tha ent Perm (not obs	at will n iit and d served	ot pose a food safe closure of your esta	ty threat. Failure to in blishment.	lishment Safety Reg nmediately correct o	ulations or contro	i. C		
NO (not in compliance) Compliance Status Time/Temperature of Potentially Hazardous For			not appl R	icable	CDI (controlled during in						
							CDI				
1 Cold holding temperatures ≤ 4°C	YES NO NA NOB	Das		201	THE RESERVE AND ADDRESS OF THE PARTY OF THE	al Hygiene of Food			-		
2 Hot holding temperatures ≥60 °C	100 miles	100		202		ing facilities supplied &			H		
3 Proper cooking of raw food of animal	YES NO NOB	1000	6 1	203	accessible Food handlers free o	of disease or condition th	YESNO NOB		-		
origin 4 Proper cooling time & temperatures	YES NO R NOB	1000		204	may spread through Food handlers using	food proper utensils to avoid	AES NO NA NOB		L		
5 Adequate equipment to maintain food	YES NOW NOB	Q1	- 25		cooked/prepared foo	d	YES NO NOB		L		
temperatures	MO NA NOB		7 4	- married and the		rdous Foods Prot		minat	lo		
Proper monitoring of temperatures Proper reheating procedures for hot	TES NO NA NOB			401	Food separated and Food contact surface		YES NO NA NOB		Ĺ		
holding Proper thawing procedures	YES NOW NOB	200		-	sanitized		YES NO NA NOB		L		
Food, Water and Ice from				404	Facility free of pests Toxic chemicals proj	(vermin and insects) perly labeled, stored or	MES NO NOB		\vdash		
Food obtained from approved sources	NO NOB				used to prevent food	contamination	NO NOB				
Food in good condition, safe & unadulterated Food properly labeled	NO NOB										
	Food	Tem	perati	ıre O	bservations						
	Temp			-	Temp	1		T	en		
Item / Location	(°C) Item / Li			lon	(°C)	Item /	Location	- 1	(°C		
1030- Vola	-18										
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	of the second Community				SHE'S SOURCE A	nespective part	Hoyolicty II				
	The Part of the Pa	88	THE IN	Mi d	TAS PROPERTY.	el financia	UOQ II ISW	\top	_		
to a dimension of	1 -0 0.0 5.5 Dill Limit I			17.35.		No. of the last of					
em	Observati	ons a	and Co	orrec	tive Actions		Alleston I	Correc	(eas)		
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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)				oserved) Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)							
Compliance Status		CDI	R	-	C	omplia	nce Status		CDI	R	
	Food Equipment ar	nd Utensils				100/11/26	i B	Physical Facill	tles		1
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.		YES NO (A) NOB		H. 06			tact surfaces properly constructed or		YES NO NOB	-u-	
502 mech	opriate procedures followed for nanical and/or manual dishwashing	YES NO (NOB	1714	3.0E	602	Hot & cold w	ater available	adequate pressure	NO NOB		
	er storage of frozen food items storage containers not used for	ESNO NA NOB	all.d.		603			& waste water	NO NOB		210
504 other	purposes	WEN NO NA NOB		.025	604	Toilet facilities: properly constructed, supplied & cleaned		NO NOB	,		
505 corro	oment and utensils that contact food are sion resistant and non-toxic	MES NO NOB			605	Adequate ligi	hting; lighting	protected	NO NOB		
506 saniti	oment in good repair, cleaned and zed	NO NOB	- 2	23	606	Adequate me	chanical vent	ilation;	YES NO NA NOB	SE.	
	General Sanita	ation				Te	esting Dev	ices/Logging o	f Temperatures	11 = 0	
	age & refuse properly disposed and ies maintained	NO NOB			801	Proper location	on of thermon		YESNO NA NOB	100	
Non-f	food contact surfaces properly ructed, in good repair and clean	YES NO NOB			1000			erature and pressure	YES NO (A) NOB		HIS
	handlers properly attired	NO NA NOB	- 1				t kite and/ ac-	onare pended	YES NO NA NOB	-	
Adeq	Adequate protection from vermin and insect pests Living or sleeping quarters separated from to food service area	ES NO NOB	-			Chemical test kits and/ or papers provided Temperature logs maintained for refrigerated storage units (non-regulatory requirement)		Annual Parks			
Living		PESNO NA NOB			804	storage units	(non-regulate	ry requirement)	YES NO NA NOB	(PS-III)	
1 1 1 1 1	ises free of live birds and animals	MES NO NA NOB			-	-	GE -0.5			100	£=10
roo rieili	ass nee or live birds and animals	MESHO NA NOB					(0.000 + 0.000		0.1	The Land	400
item Number						Corrective Actions					ction te icable)
		man 2 S									
			nsp	ectio	n Re	esults					
	Number of Critical items				Number of Non-Critical Items						
Numbe	lumber of Repeat Critical Items				Number of Repeat Non Critical Items						-701
		En	forc	eme	ent A	ction: (M	ark "√". If A	(applicable)	To Take to not		
Re-Inspectio	on Required: Yes	No 🗸		in in its		Establishmen		Yes 🗆	No 🗗		
Approximate	pproximate Date of Re-Inspection:			Food Discarded Other							
Person in Ch	narge Signature		S7/		In	spector Signat	ture	- c	<u></u>		
Date 1/m/y) F	eb-12-202	4		9		Bite (m/y)	12/0	02/28	2	tech On	