Establishment Name Mailing Address Heaving Address Heaving Address Leance No.: Leance No.:	The same of the sa				
Routile Inspection Complaint Follow-up inspection If follow-up, date of previous inspection If follow-	9,5				
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Return to the production of t	202				
erns must be corrected at the time of inspection or controlled in a manner that will not pose a food safely threat. Failure to immediately corrected miss 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) NO (not observed) NA (not applicable) Mark* ✓ * In Box: R (repeat violation) CDI (controlled during Controlled during Controlled during Controlled during Controlled during Controlled during Controlled in Section NA (not applicable) Mark* ✓ * In Box: R (repeat violation) CDI (controlled during Controlled (Controlled during Controlled during Controlled during Controlled (Controlled during Controlled during Controlled (Controlled (Controlled during Controlled (Controlled during Controlled (Controlled during Controlled (Controlled (Contro					
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Hot holding temperatures 260°C Cashon Na NoB Cashon Na	rs				
Proper cooking of raw food of animal origin Proper cooking of raw food of animal origin Proper cooking time & temperatures ESNO NA NOB 104 Proper cooling time & temperatures ESNO NA NOB 105 Adequate equipment to maintain food temperatures ESNO NA NOB 106 Proper monitoring of temperatures ESNO NA NOB 107 Proper rheading procedures for hot holding Proper thawing procedures ESNO NA NOB 108 Proper thawing procedures ESNO NA NOB 109 Proper thawing procedures ESNO NOB 101 Food obtained from approved sources ESNO NOB 102 Food obtained from approved sources ESNO NOB 103 Food properly labeled ESNO NOB 104 Proper thawing procedures ESNO NOB 105 Food obtained from approved sources ESNO NOB 105 Food obtained from approved sources ESNO NOB 105 Food obtained from approved sources ESNO NOB 106 Proper thawing procedures ESNO NOB 107 Food properly labeled ESNO NOB 108 Proper thawing procedures ESNO NOB 109 Food properly labeled ESNO NOB 100 Food properly labeled ESNO NOB 101 Food obtained from approved sources ESNO NOB 102 Food obtained from approved sources ESNO NOB 103 Food properly labeled ESNO NOB 104 Food obtained from approved sources ESNO NOB 105 Food obtained from approved sources ESNO NOB 106 Food obtained from approved sources ESNO NOB 107 Food obtained from approved sources ESNO NOB 108 Food obtained from approved sources ESNO NOB 109 Food obtained from approved sources ESNO NOB 100 Food obtained from approved sources ESNO NOB 101 Food obtained from approved sources ESNO NOB 102 Food obtained from approved sources ESNO NOB 103 Food obtained from approved sources ESNO NOB 104 Food obtained from approved sources	3				
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Continue of the continue of	_				
Proper thawing procedures Food, Water and Ice from Approved Sources 1 Food obtained from approved sources 2 Food in good condition, safe & unadulterated 23 Food properly labeled 25 Food properly labeled 26 Food properly labeled 27 Food Temperature Observations 1 Item / Location 1 Temp (*C) 1 Item / Location 1 Item / Loca					
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71411/1020					

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.

	n compliance) ot in compliance)					Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)				
Compliance Status			R	Compliance Status					CDI	R
Food Equipment as	0112	119	Physical Facilities							
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	NO NA NOB			601	Food contact surfaces properly constru 601 located. Acceptable material used.		perly constructed o	OF ENO NA NOE		
Appropriate procedures followed for mechanical and/or manual dishwashing	MES NO NA NOB			2 100		TOSS I TOSS	adequate pressur	7 1 10 10 10 10 10 10 PM	120	
503 Proper storage of frozen food items	P NO NA NOB	100	=obj b	10000	Proper disposa	100000		ESNO NOE	Difference of	3650
Food storage containers not used for 504 other purposes	NO NA NOB	_ ~	100			Toilet facilities: properly constructed, su			10.00	
Equipment and utensils that contact food ar comosion resistant and non-toxic	YES NO NOB		o er by	605	Adequate light	lina: liahtina i	protected	YES NO NOE		wiiosi
Equipment in good repair, cleaned and sanitized	FESNO NOB	200	E3 -		Adequate mechanical ventilation:		₩ NO NA NOE	353		
General Sanit	ation			obel a	distribution of	15-11/6 - 11-7 N	A	of Temperature	STATE OF THE PARTY	
Garbage & refuse property disposed and 701 facilities maintained	NO NOB			004	Proper location	n of thermom	eters and		T	
Non-food contact surfaces properly				HI 9			urately rature and pressu	re NO NA NOE		115,0
702 constructed, in good repair and clean	YES(N) NOB		10	112	gauges			ENO NA NOE	1000	
703 Food handlers properly attired Adequate protection from vermin and insect	YES NO NA NOB					ogs maintain	ed for refrigerated	YES NO NA NOE		
704 pests Living or sleeping quarters separated from	BS NO NOB		70	804	storage units (r	non-regulato	ry requirement)	YES NO NA NOB	Sept.	54
705 food service area	YAS NO NA NOB			ECW:	Turner and		100 2 3		The same	I recorded
706 Premises free of live birds and animals	NO NA NOB					G 911	ille es 27 tout.	THE PERSON NAMED IN	Deliver of	ubab
item Number	Corrective Actions					Da	Correction Date (if applicable)			
506 EHO recome		C 5 - VI	b ref	100	Te Magaine	Park Black	ersok.	Mou	c/	3 teu
- Mechanical Surface som				-	sek-ep - 300	P	/597.	680-		
Alumbay of Culting House		Insp	ecti		esults	N 0 11				
Number of Critical Items Number of Repeat Critical Items				Number of Non-Critical Items Number of Repeat Non Critical Items					X.	
	Er	forc	em	ent A	ction: (Ma	erk "√", if A	Applicable)		1970	
Re-Inspection Required: Yes	No	MATE	7.4	100 P10	Establishment		Yes 🗆	No⊟		
Approximate Date of Re-Inspection:					Food Discarde	ed	Other	The state of the s		
Person to Charge Stanature	Z.		1.0	- Ir	nspector Signatu	re	3		100	
Date 30/08/22	/ 4 = =	pil-			rate 30	108	120	22		