	nahs	ILE				-	-	4	10
Mailing Address				, ,,	, .,	Permit Posted:	□ Yes □ No	, ,	
hysical Address 4910 50 th Ave. Yellocknike						Date of Inspection: (d/m/y)	29/10/	20	2
Routine Inspection Complaint	□ Follow-	up inspectio	on 🗆 I	lf follow-up, d	ate of pre	vious Inspection (d/m/y)	7//		
RITICAL ITEMS: Based on the irms must be corrected at the time of insperms may result in revocation or suspension	ction or controlled of your Food Esta	in a manne blishment f	er that wi Permit ar	ill not pose a nd closure of	food safe your esta	ty threat. Failure to imposite the state of	shment Safety Reg nediately correct o	ulations r contro	s. Cri
LEGEND Circle One of: YES (in compliance) NOB (not observed) NO (not in compliance) NA (not applicable) Mar					Mark*	✓ " in Box: R (rep CDI (co	spection	on)	
Compliance Status			R			pllance Status			R
Time/Temperature of Potentiali	And a series to be a single particular to the				The state of the s	al Hygiene of Food S	the state of the s		
01 Cold holding temperatures ≤ 4°C 02 Hot holding temperatures ≥60°C	ES NO NA NOB		_			arly washed ing facilities supplied &	ES NO NOB		
	YES NO NOB		- 31	accessible	9		NO NOB		
O3 Proper cooking of raw food of animal origin	ESNO NA NOB		2	may sprea	ad through		MES NO NA NOB		
04 Proper cooling time and temperatures	YES NO NA NOB		-		dlers using	proper utensils to avoid			
05 Adequate equipment to maintain food temperatures	MO NA NOB			cooked/pr	epared foo	d	YES NO NA NOB		
O6 Proper monitoring of temperatures	VES NO NA NOB		2	205 Food train			YES NO NA NOB		
Proper reheating procedures for hot holding	1401100					rdous Foods Protec		minati	ion
98 Proper thawing procedures	VESNO NA NOB	1000	_		arated and tact surface	protected es cleaned and	ES NO NA NOB		
Food, Water and Ice from A		5		sanitized		(vermin and insects)	YES NO NA NOB		
Prood obtained from approved sources Prood in good condition, safe and	WESNO NOB	-				solulabalad stand or			7
unaltered	NO NOB		1	used to po	prevent food contamination sposal of returned, previously		S NO NOB		2
Pood properly labeled	MER NO NOB			served for		diffied, previously	YES NO NOB		
	Food	Temne	rature	Observa	lione				_
	Temp	Tompo	Tataro	The second second	Temp	T		T	emp
Item / Location	Item / Location (°C)			Item / L	ocation	- 0	(°C)		
all cold hold,								_	
				A mario	130	FINANCE AV	A LIBERTY OF		
to hot hold									
to hot hold	may be well	3 10			1	100			
	Into v id said	2.7.4	Made		- Lond	July 20 Face B			
			HOO		Amil I	Zhavez Fri est			
Item	Observat	ions and			tions			Correc	te
NSS/mortested Refuse been	Observat	lons and			tions				te
Item	Observat	lons and			tions			Dat	te
Item	Observat	ions and		ective Ac				Dat	te
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Item	Observat	ions and		ective Ac				Dat	te

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)				bserved plicable		Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)				
Compliance Status			R	be age	Compliance Status				CDI	R
Food Equipment and	d Utensils	-0.11		900			Physical Facili	tles	11 P.	-
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.						tact surfaces prope		NO NA NOB		
O1 and sanitize utensils and/or equipment. Appropriate procedures followed for				71	601 located. Acceptable material used.			0	ran d	
02 mechanical and/or manual dishwashing	WER NO NA NOB		n 1	602	602 Hot & cold water available; adequate pressure			NO NOB	66 I	300
73 Proper storage of frozen food Items 74 Food stored in food grade material	GE NO NA NOB		ALIE IV	100	Toilet fac	sposal of sewage & dilities: adequate nu- ted, supplied and cl	mber, properly	NO NOB		
Equipment and utensils that contact food are corrosion resistant and non-toxic	S NO NOB	2300 20	The In	605 Adequate		lighting; lighting pr	lighting; lighting protected		2.1	
Equipment in good repair, cleaned and 36 sanitized	TE NO NOB		UP III.	606	Adequate	mechanical ventila	tion:	NO NA NOB	13.7	
General Sanitation		el tec		607	Premises	clean, uncluttered,	cleaning and	YES)NO NA NOB	Old Tar	
Garbage & refuse properly disposed and			250	- 110	71100 100 10		100 H 100 OH 1	f Temperatures	M	
11 facilities maintained Non-food contact surfaces properly	NO NOB		V2-91170	-	Working	dishwasher tempera		Temperatures		
02 constructed, in good repair and clean Food handlers properly attired and good 03 personal hygiene	MOB NOB			801	gauges	on the second company	nara ana prosocio	NO NA NOB		
	ES NO NA NOB			802		test kits and/ or pa		(E) NO NA NOB	30	
Adequate protection from vermin and insect pests	E NO NOB			803	storage u	ture logs maintained nits (non-regulatory	requirement)	YES NO NA		
Living or sleeping quarters separated from food service area	MO NA NOB	1					Other		1-1	
Birds or animals other than guide dogs excluded from premises	PS NO NA NOB		(F-11)				iligia svorskih			
Wiping cloths used properly and stored in sanitizing solution	FES NO NA NOB					(VX)			110 100	
No recomme							AND THE PROPERTY OF THE PARTY O		(If applied	cab
	Er	iforc	eme	ent A	ction:	(Mark °√", If Ap	policable)		13	
				TT						_
Inspection Required: Yes No No			Establishment Closed Yes No							
proximate Date of Re-Inspection:					Food Dis	carded	Other			
erson in Charge Name: Savannah Peng. erson in Charge Signature:				Environmental Health Officer Name: Colon Mcc ? Environmental Health Officer Signature:						
te 19/10/20	20	1 35/0			ate /m/y)	29/10	120	20		