Establishment Name	STRUC	E (7	Oh	7-12	UB	Permit Number:	Hocz	=8	3-8
Mailing Address						Permit Posted:	☐ Yes XXONo	/	
Physical Address	·			A E		Date of Inspection:	14/081	1/9	>
Routine Inspection Complaint	□ Follow-	up inspection	n 🗆 Ι	f follow-up, d	ate of prev	lous inspection (d/m/y)	://-		
CRITICAL ITEMS: Based on the ir ems must be corrected at the time of insper ems may result in revocation or suspension LEGEND Circle One of: YES (In	ction or controlled	in a manner	r that wi Permit ar	II not pose a id closure of	food safe your estat	ty threat. Failure to imrolishment.	shment Safety Regimediately correct o	ulations r contro	. Gritic
NO (not	in compliance)	NA (not a	applical	ole)	Mark		ontrolled during in	spectio	n)
Compliance Status CDI R			3	Compliance Status				CDI	R
Time/Temperature of Potential	A STATE OF THE STA				Persona	Hygiene of Food	Service Workers		3.14
<ul> <li>101 Cold holding temperatures ≤ 4°C</li> <li>102 Hot holding temperatures ≥60°C</li> </ul>	YES NO'NA NOE				ean & prope		YES NO NOB	)	
	YES NO N NOB		- 20	accessibi	e	ing facilities supplied &	YE NO NOB		
103 Proper cooking of raw food of animal origin	YES NO NA NOB		_	may spre	ad through		YES NO NA NOB		
104 Proper cooling time and temperatures	YES NO NA NOB				dlers using	proper utensils to avoid			
105 Adequate equipment to maintain food temperatures	YES NO NA (NOB	)	50 G	cooked/p	repared foo	d	YES NO NA NOR		
106 Proper monitoring of temperatures	YES NO NA NOB			205 Food trai			YES NO NA NOB	mn2	la-
107 Proper reheating procedures for hot holding 108 Proper thawing procedures	YES NO NA NOB			Potentia 101 Food ser		rdous Foods Protec			ion
Food, Water and Ice from A	YES NO N NOB					s cleaned and	YES NO NA NOB		
301 Food obtained from approved sources	YES NO NOB	<b>3</b>		sanitized		(vermin and insects)	YES NO NA NOB		
302 Food in good condition, safe and				04 Toxic che	emicals prop	erly labeled, stored or	~		
unaltered	YES NO NOB		_   -			contamination turned, previously	YES NO NOB		
303 Food properly labeled	YES NO ( NOB		_	served fo	od		YES NO NOB	1	
	Food	Tempe	rature	Observa	tions	Wall Company			
	Temp			0000110	Temp			T	Temp
Item / Location	(°C)	Item / Location (°C)			Item / Location			(°C)	
GENTOY	6.0		11/11/						
= BORDE DE DE LA LIA DO		fluir sooth	in yelev	w bos ve o	B Sthat B	Macall Committee			
	Rate & St.	TE OFFICE	6/1	13		8-715-6	Fi ma		
			262		12.				
kem	Abserva	tions and	d Corr	ective A	ctions	8152114152159		Corre	
Number	4	A -			20	_ \			licable)
10 1000	DEJA	16	K	GI	450	5) 1/	Market I	1	
The Toll	te on	C/1	US.	FEE	0//	A-1)	Resident		
			7.454.65	AND LINE					
102 407 9/1		N	7	-11	1	10/6	2 17	>~~	
101 1000 6	90-RC	0		-19)		10 7	C 000 110	- 50	<u> </u>
	00/0	+			1				
201 TORNE alto	21 S	INX	1	SA	ZQ	UIKE	)		
IN FOOD F	REP	AR	-8/1						
1000									
		-							
					(8)				
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IWT1411/0914									

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 Permit and closure of your establishment

LEGEND Circle One		in compliance) not in compliance)		(not ob		main, in pov. if (teh	eat violation) ntrolled during in:	spectio	n)
Compliance Status			CDI	R	Compliance Status			CDI	R
Fo	od Equipment a	nd Utensils		of alley	1.40	Physical Facilit	ties		
Adequate facilities av	vailable to wash, rinse and/or equipment.	YES NO NA NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.	YES NO NA NOB	10 H	
Appropriate procedur 502 mechanical and/or m	res followed for	YES NO NA NOB				THE PERSON NAMED IN COLUMN TWO	YES NO NOB		
503 Proper storage of fro	zen food items	(YES NO NA NOB				Proper disposal of sewage & waste water	SES NO NOB		*
504 Food stored in food g		ES NO NA NOB			604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES NO NOB	em i	
505 corrosion resistant ar		YES NO NOB	89	1	605	Adequate lighting: lighting protected	YES NO NOB	nami mammi	acmin.
Equipment in good re 506 sanitized	epair, cleaned and	YES NO NOB	200	A-	606	Adequate mechanical ventilation,	YES NO NA NOB	Life Company	
General Sanitation			0,414	607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	FESNO NA NOB			
Garbage & refuse pro	operly disposed and	YES NO NOB				Testing Devices/Logging or	f Temperatures		
Non-food contact surf 702 constructed, in good		VES NO NOB	7.4		RD1	Working dishwasher temperature and pressure gauges	YES NO NA NOB	Toerin	77
Food handlers proper		YES NO NA NOB			ALC DO	Chemical test kits and/ or papers provided	YES NO NA NOB	*	
	from vermin and insed	YES NO NOB				Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES NO NA NOB	)	
	arters separated from				555	Other	TES HO HA (1985)	- HOW 140	See !
Birds or animals othe		YES NO NA NOB	(-)	1		The second section of the section	Terre ut		
Wiping cloths used po		TESTO NA NOB	)			TEXT TO A STATE OF THE STATE OF	N. Priv.	Will wo	1
					HING N	reset of the grant by he says			
Item Number		Observation	ns a	and C	orre	ctive Actions		Corre Da (Y appl	te
		- 14 AMILIONI TEST			Table 1	and the property of the second		red halloni	bogi
	ATTES SAN	Veta din 110		p 1 3/2		ME THE THE PERSON OF THE PERSO			
					0.00	A Proposition	Particular Control	4 164	
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		992 Paul	138				Arton est es	W. Tree	
			100 7	reservois-					
01 22500 (4)	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	E Agranda L	ntor	ceme	ent A	ction: (Mark " V", if Applicable)			11.7
	Re-Inspection Required: Yes No No				Establishment Closed Yes No No				
Re-Inspection Required:	Yes 🔲	Nó 🏻	52		-  L	Establishment Closes 1e5	Notz		
Re-inspection Required:  Approximate Date of Re-ins		N6 A				Food Discarded Other	No IC		- 2
		No P					Note	1	
Approximate Date of Re-Ins Person in Charge Name:	spection:	Nó A			_   _	Food Discarded Other	CAR	1	
Approximate Date of Re-Ins	spection:	No P		340	_   _	Food Discarded Other	CVARX	1	