Establishment Name	iver Loung	08						Permit Number: 28	40		
Mailing Address P. O B	ox 2303,		k	NJ-	TXD	FOTI	7	Permit Posted:	Yes □ No		
Physical Address	Mac Kenzie	Rd	,	Name of the last	1700		N. Carlo	Date of Inspection: (d/m/y)	July 7, 20	22	
Routine Inspection	Complaint □	Follow-up	Inspec	tion [If fo	llow-up, da	ite of prev	rious inspection (d/m/y)	1	1, 10-7111	roe at l
CRITICAL ITEMS: Bas tems must be corrected at the tir tems may result in revocation or	ne of inspection or co suspension of your Fo	ntrolled in od Establ	a mar ishmer	ner that It Perr	at will no mit and c	ot pose a following of y	food safet your estat	ty threat. Failure to imn blishment.	hment Safety Regunediately correct or	lations	. Critic
LEGEND Circle One of:	YES (in complian NO (not in compl				oserved) olicable)		Mark"		eat violation) ntrolled during in	spectio	n)
Compliano	e Status	palautini.	CDI	R	e Horre	Professional Res	Com	pliance Status	PALED SHOW FOR	CDI	R
Time/Temperature of	Potentially Hazard	lous Foo	ds				Persona	I Hygiene of Food S	Service Workers		
101 Cold holding temperatures ≤ 4°	ILGINO	NA NOB			201			erly washed	YES NO (NOB)		
Hot holding temperatures ≥60°	YES NO	NA NOB	97	41	202	Adequate		ing facilities supplied &	YES NO NOB		0.60
103 Proper cooking of raw food of a			-	ale de	203			of disease or condition that	YES NO NA NOB		0.00
origin 104 Proper cooling time and tempe			-		200	Food hand	•	proper utensils to avoid	TES NO NA NOB	n large	
105 Adequate equipment to mainta	n food		13.34	0.00	204	unnecess: cooked/pr	ary hand co		YES NO NA (NOB)		
temperatures	YESNO		16.0	Bal	205		1000		YES NO NA NOB		1
106 Proper monitoring of temperatu107 Proper reheating procedures for	1201101		1000			Potentia	Ily Haza	rdous Foods Protec	cted from Conta	minat	ion
108 Proper thawing procedures	YES NO		Will	elette.	401	Food sepa	arated and	protected	YES NO NA NOB		
Food, Water and I					402	Food cont	tact surface	es cleaned and	YES NO NA NOB		
301 Food obtained from approved s		NOB			403		ee of pests	(vermin and insects)	YES NO NOB		
302 Food in good condition, safe ar	nd	e unique	TO STATE OF	X00X 10	404			perly labeled, stored or contamination	YES NO NOB		and a
unaltered 303 Food properly labeled	YES NO	NOB			405			eturned, previously	_		
7000 property labeled	TESNO	NOB		1000		served for	od		YES NO NOB		
		Food 7	Temi	nera	ture O	bserva	tions				
THE RESERVE THE PROPERTY OF THE PERSON OF TH	Temp	1000	City	ocia	ture o		Temp			1	Гетр
Item / Location	(°C)		Item / Location (°C)				(°C)	Item / Location			(°C)
Walk-in-cooler	-2.0	-								-	
epotential handlands	bis polis to to	al palls	isrla:	iglis _i d		008,940	a riting	in testeen election	OWNER WAR		180000
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Number				A CONTROL		STREET, SE		THE RESIDENCE OF THE PARTY OF T	TER CI SEU		licable)
A routine	inspection	111	Cor	du	ited	tod	au .	and at to	he time		
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immediate	ly.							The state of the s	Walling Co.		
- No other	concerns	were	, (68	ewe	do	t t	he time o	l'inspectio	n,	
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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

	ND Circle One of: YES (in compliance) NO (not in compliance)									it violation) rolled during inspection)			
Compliance Status			CDI	R	bil, test	Compliance Status				R			
disw seed to	Food Equipr	ment an	d Utensils	rdictegh	sien lebs	1003 00	of belonging	Physical Facili	ties	Polar			
	ate facilities available to wa		YES NO NA NOB	2501 818	vi to bas	601	Food contact	ct surfaces properly constructed or ceptable material used.	YES NO NA NOB	nad -	clinia		
	priate procedures followed f nical and/or manual dishwa		YES NO NA NOB	131	610 ST	602	STATE STATE	vater available; adequate pressure	YES NO NOB	ibiant			
03 Proper	r storage of frozen food item	ns	YES NO NA NOB	of Harls	me b le	603		osal of sewage & waste water	YES NO NOB	nojinoti o ila			
	stored in food grade materia ment and utensils that conta		YES NO NA (NOB)	87		604		es: adequate number, properly , supplied and cleaned	YES NO NOB	manua manifi			
05 corrosi	ion resistant and non-toxic ment in good repair, cleaned		YES NO NOB				Adequate lig	ghting; lighting protected	YES NO NOB	ing a figur	11.0		
of sanitiz	saled with the end offer to	elgiano DES	YES NO NOB	CE OF	200-en ()	OF NEW		nechanical ventilation; ean, uncluttered, cleaning and	YES NO NA NOB	NOT -	_		
General Sanitation Garbage & refuse properly disposed and				of harry	607	maintenanc	e equipment properly stored	YES NO NA NOB	Polici				
01 facilitie	acilities maintained YES NO NOB			DO-1	W88 0		athories CF b	esting Devices/Logging of	Court was better the to	ol Ol			
02 constru	Ion-food contact surfaces properly constructed, in good repair and clean cood handlers properly attired and good tersonal hygiene adequate protection from vermin and insect		YES NO NOB		HISCHA	801	gauges	hwasher temperature and pressure	YES NO NA NOB	nio-I			
03 person			YES NO NA NOB	- maga	OBSC TO S	802		st kits and/ or papers provided e logs maintained for refrigerated	YES NO NA NOB	ansi-	_		
04 pests	or sleeping quarters separa		YES NO NOB			803	storage unit	s (non-regulatory requirement) Other	YES NO NA NOB	1000	200		
05 food se	ervice area or animals other than guide		YES NO NA NOB	le mor	· ·	-	mooulate er	Other	KS Na Facility Co.	S POSE			
Wiping	ed from premises g cloths used properly and s	stored	YES NO NA NOB					hellos atropad escrubrout anelie a (SM) etitlaspaga, & boligo:	from autholity on malmon a nathless freelithous for	langit el	HILE		
07 in sani	tizing solution		YES NO NA (NOB)		T all agreement		determination and	eldsenour by any archaer her	n so south and and and	kak l			
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