Esta	ablishment Name	ers l	Tran	M	21	2	Permit Number:	11-132	> <-	->
Mal	iling Address	CIS N	->	/			License Posted: ☐ Yes ☐ No	Licence No.:		
Phy	sical Address 4900	-49°	56	y	160	kn. Fe	Date of Inspection: (d/m/y)	25/01/20	23	•
Rou	itine Inspection Complain	nt 🗆 Follo		pection 🗆			previous inspection (d/m/y			
items n	TICAL ITEMS: Based on the nust be corrected at the time of inspirary result in revocation or suspension. ND Circle One of: YES (In	ection or controll	led in a n stablishn	nanner tha	at will no nit and c	ot pose a food s losure of your e	safety threat. Failure to in establishment.	mediately correct o	ılation r conti	s. Critica rol critica
-		ot in compliance		(not app				peat violation) ontrolled during in	specti	lon)
	Compliance Stat	us	CDI	R Compliance Status			IS	CDI	R	
	Time/Temperature of Potentia						onal Hygiene of Food	Service Workers	18-1	
_	Cold holding temperatures ≤ 4°C Hot holding temperatures ≥60°C	(ESNO NA N	ОВ	2538	201 Hands clean & proj 202 Adequate handwas		properly washed vashing facilities supplied &	NO NOB		
	Proper cooking of raw food of animal	YES NO MAN	ОВ	-		accessible		MON NOB		1
0	origin	YES NOWA N	ОВ	0 7 7	203	may spread thro	ree of disease or condition that	YES NO NA NOB		
	Proper cooling time & temperatures	YES NO NOB			Food handlers 204 unnecessary h cooked/prepar			YES NO NOB		
	Adequate equipment to maintain food emperatures	TES NO NA N	ов			Potentially H	azardous Foods Prote	ected from Conta	mina	tion
-	Proper monitoring of temperatures	YES NO NA NI	ОВ		401			ESNO NA NOB		I
h	Proper reheating procedures for hot colding	YES NO NA N			402	sanitized	rfaces cleaned and	VES NO NA NOB	1	
108 F	Proper thawing procedures	YES NO NA			403		ests (vermin and insects) properly labeled, stored or	MES NO NOB		
301 F	Food, Water and Ice from cood obtained from approved sources		ob				food contamination	VESNO NOB		Τ.
302 F	ood in good condition, safe &	1000		\top						
1010	nadulterated ood properly labeled	The second secon	OB OB							
		For	od Ter	mnerat	ure O	bservation	c			
		Temp		porde		Temp			T	Temp
item / Location		(°C)	Ite	Item / Location (°C)			Item / Location		(°C)	
Ca	Ik introzen	-23 0	USAL.	sy f.	rozen	-18				
"	" cold	2.9 "	1	Co	0/4	1.2				
		100 10 50	Self-mal	1185	Miles	ACES SHOULD		I C. I S. I		
		100	M 8.		nye i	mr 43_	E HR I			
Item Numbe	SWAME (Celebrate	Observ	vations	s and C	Correc	tive Action	s that solling a kil	whateness in		rection Date
				New or re	nschtick CE	A C			(If ap	plicable)
					n lo		revisioni grante	(=PIIII D)=		
	SERVE TO SER		NI ES	_ =						
					OFFIT	On 1				
		115 000						100		
							<u> </u>			
NWT1411	1/1020									

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regu tions. 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 w 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		P One of: YES (in compliance) NO (not in compliance)			served) licable)	Mark "√" in Box: R (repo	nspectio	n)		
Compliance Status			CDI	R	Compliance Status				R	
Mill and a	Food Equipm	ent and Utensils	militing.	exeric		Physical Facilit	ies			
501 and sa	ate facilities available to was nitize utensils and/or equipm	ent. FES NO NA NOB		129		Food contact surfaces properly constructed or located. Acceptable material used.				
502 mecha	riate procedures followed for nical and/or manual dishwas	hing YES NO NOB	1		602 Hot & co	ld water available; adequate pressure	PESNO NOE	100	(*)	
	storage of frozen food items		I CONTRACTOR		603 Proper d	isposal of sewage & waste water	YES NO NOB YES NO NOB NOB			
504 other p		MENO NA NOB			604 cleane	cilities: properly constructed, supplied				
505 corrosi	nent and utensils that contact on resistant and non-toxic	MESNO NOB			605 Adequate	e lighting; lighting protected		27000		
506 sanitize	nent in good repair, cleaned a ed	NO NOB	111111		606 Adequate	e mechanical ventilation;	YES NO NA NOE			
	General	Sanitation			11.12 4 2 3 4 5 3	Testing Devices/Logging of	STATE OF THE OWNER, WHEN THE PARTY OF THE OWNER, WHEN THE PARTY OF THE OWNER, WHEN THE OWNER, WHEN THE OWNER,	SPANIS PARK	300	
Garbag	ge & refuse properly disposed s maintained	d and WESNO NOB				ocation of thermometers and	6		-	
Non-fo	ood contact surfaces properly ructed, in good repair and clean				Working	eters working accurately dishwasher temperature and pressure	ENO NA NOS	S 5 - 111	1700	
	andlers properly attired	ESNO NA NOB	- 6	riving)	802 gauges		YES NO MA NOE	100000		
	ate protection from vermin an				Tempera	I test kits and/ or papers provided ture logs maintained for refrigerated	Carlo a continuo de	1 1 1 m		
	or sleeping quarters separate	ed from			ou4 storage t	storage units (non-regulatory requirement)	YES NO NA MOI			
24 7 20 1	es free of live birds and anim	the factor with the	Tre ma	100		13 PT TPM CONTRACTOR	Tar.		-	
740 11011113	os not of nee birds and armin	Idio IA NOB				AND DECEMBER SHOWING	Tex Tiles her	(H1 25-4)		
	Note: For section for the	rod Estable 21 rego	l's 4.	mer	it Sal	lek Regular E Racilities 100-300 pm				
			Insp	ecti	on Results	3	Affin La dies			
	of Critical Items of Repeat Critical	Items		/		er of Non-Critical Items er of Repeat Non Critical It	tems			
	20	TE WE BESTON III E	nfor	cem	ent Action	L (Mark *√", if Applicable)	ATEM TO A	107		
Re-Inspection	n Required: Yes	O No E	50 (C	W	100		No 🗷			
Approximate Date of Re-Inspection:					_					
Approximate	vale of ne-inspection:			70,1	Food D	2.122.11.0			1	
Person In Ch						lscarded Other				