stablishment Name Snack Shack	Permit Number: 1910		
Mailing Address P.O Box 377 Fort McPherson	Permit Posted:	Yes 🗆 No	
hysical Address 429 Peter Thompson Drive	Date of Inspection: (d/m/y)	23/09/20	
	f previous inspection (d/m/)	/);	

TICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items 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)		NOB (not observed) NA (not applicable)			Mark [*] √ [*] in Box: R (repeat violation) CDI (controlled during inspection)				
Compliance Status			CDI	CDI R Compliance		Compliance Status	Status		R
	Time/Temperature of Potential	ly Hazardous Fo	ods			Personal Hygiene of Food S	Service Workers	1	
101	Cold holding temperatures ≤ 4°C	YES NONA NOB	-		201 Hands o	clean & properly washed	YES NO NOB		
102	Hot holding temperatures ≥60°C	YES NONA NOB	2	10	and the second s	te handwashing facilities supplied &	TES NO NOB		
103	Proper cooking of raw food of animal origin	YES NO ANOB				203 Food handlers free of disease or condition that may spread through food			
104	Proper cooling time and temperatures	YES NO NA NOB			Food ha	Food handlers using proper utensils to avoid			
105	Adequate equipment to maintain food temperatures	TES NO NA NOB	1		204 unnecessary hand contact with cooked/prepared food		YES NO NA NOB		
106	the second se	YES NO NA NOB		10000	205 Food training certification		VES NO NA NOB	-	1
107	Proper reheating procedures for hot holding				Potentially Hazardous Foods Protected from		ted from Conta	minati	ion
108	Proper thawing procedures	YES NONA NOB	1.1.1		401 Food se	eparated and protected	FER NO NA NOB	-	
	Food, Water and Ice from /	and the second sec	s		402 Food co sanitize	ontact surfaces cleaned and d	YES NO NA NOR		
301	Food obtained from approved sources	VES NO NOB			403 Facility	free of pests (vermin and insects)	YES NO NOB	1.1.1	
302	Food in good condition, safe and unaltered				used to		YES NO NOB		
303	Food properly labeled	YE NO NOB			405 Proper served	disposal of returned, previously food	YES NO NOB		

	Fo	od Temperature Obs	ervations		
Item / Location	Temp (°C)	item / Location	Temp (°C)	Item / Location	Temp (°C)
Freezer	-19	18314			
part of the part o	NUMBER OF BRIDE	-distances index or	5 q 25 (0	stupen - Lastinupy J. L.Y	-
The owner daw kar no.	asami angana a	h solution stim inte			
		Nood			

ltern Number							
	At time of inspection no food preparation was observed.						
1. 1.20	Establishment operates as a converience store and						
	At time of inspection no food proparation was observed. Establishment operates as a converience store and sells low risk foods. (minimal food manipulation)						
-		-					
	No concerns noted at time of inspection						
		-					
		-					

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)

Compliance Statu Food Equipment and equate facilities available to wash, rinse d sanitize utensils and/or equipment.		CDI	R		Compliance Status		CDI	R
equate facilities available to wash, rinse	d Utensils		CDI R Comp		eeniphanee etatae	and the second second	100	
					Physical Facilit	iles	18	
	ES NO NA NOB		1.99.99	601	Food contact surfaces properly constructed or located. Acceptable material used.	E NO NA NOB		1000
propriate procedures followed for echanical and/or manual dishwashing	YES NO NA NOB		10.4	602	Hot & cold water available; adequate pressure	ES NO NOB	be No.	
oper storage of frozen food items	YES NO NA NOB	(SA)	200	603	Proper disposal of sewage & waste water	TES NO NOB	21.01	100
	TES NO NA NOB		1.640	604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES NO MOB		
mosion resistant and non-toxic	ES NO NOB			605	Adequate lighting: lighting protected		hine	1
	Contraction of the And	2	100	606	Adequate mechanical ventilation:	States and a second states and		
General Sanita	9	19 10	1		Premises clean, uncluttered, cleaning and	ES NO NA NOB	and a second	
	-		_		Testing Devices/Logging of	f Temperatures	USE T	
n-food contact surfaces properly					Working dishwasher temperature and pressure			
od handlers properly attired and good		1999		-		and the second second second		_
		-	-		Temperature logs maintained for refrigerated	0	-	
sts	0.0		ine -	803	and the second sec	YES NO NA NOB		
od service area	ES NO NA NOB	1.00			Utner	1	1.31	
cluded from premises	YES NO NA NOB			_				
sanitizing solution	YES NO NA NOS							
r				Jone				
		_	/	_				
	E	nfor	cem	ent A	Ction: (Mark * 🗸 *, If Applicable)			
ection Required: Yes	Not				Establishment Closed Yes	Ng		
mate Date of Re-Inspection:	100	-	100		Food Discarded Other			
in Charge Signature:					Environmental Health Officer Signature:	essa Agi	15	
	ection Required: Yes rection Required: Yes rection Required: Yes rection Required: Yes rection Required: Yes In Charge Name: Market Signature: Market Si	od stored in food grade material Image: No NA NOB uupment and utensils that contact food are mosion resistant and non-toxic Image: No NoB uupment in good repair, cleaned and inlized Image: No NoB General Sanitation arbage & refuse property disposed and clean on-food contact surfaces property attired and good repair and clean on-food contact surfaces property attired and good repair and clean od handlers property attired and good repair and clean of the one of the	od stored in food grade material Image: NO NA NOB uipment and utensils that contact food are motion resistant and non-toxic Image: NO NOB uipment in good repair, cleaned and nilized Image: NO NOB arbage & refuse properly disposed and clean good contact surfaces properly and clean good repair and stored good repair and stored good repair and good repair and stored good repair good repair and stored good repair good repair and good repair good repair and good repair good repair good repair and good repair and good repair and good repair g	od stored in food grade material Image No NA NOB imprent i god repair, cleaned and Image No NOB nilized Image No NOB General Sanitation Image No NOB arbage & refuse properly disposed and clikites maintained Image No NOB arbage & refuse properly disposed and clikites maintained Image No NOB arbage & refuse properly disposed and clikites maintained Image No NOB arbage & refuse properly disposed and clikites maintained Image No NOB arbage & refuse properly disposed and clikites maintained Image No NOB arbage & refuse properly disposed and clikites maintained Image No NOB arbage & refuse properly disposed and clikites maintained Image No NOB arbage & refuse properly differences Image No NOB dispose repair and clean do service area Image No NOB refuse protection from vermin and insect sis Image No NA NOB iping cloihs used properly and stored senitizing solution YES NO NA Image refuse protection remines YES NO NA Image iping cloihs used properly and stored senitizing solution YES NO NA Image refuse refuse refuse No Tele refuse refuse refuse No Tele refuse refuse refuse refu	od stored in food grade material PE NO NA NOB 604 upment and utensils that contact food are PE NO NOB 605 upment in good repair, cleaned and PE NO NOB 606 nitzed PE NO NOB 606 General SanItation FE NO NOB 606 arbage & refuse property disposed and cilles maintained PE NO NOB 607 arbage & refuse property disposed and cilles maintained PE NO NOB 601 or food contact surfaces property PE NO NOB 801 or and regate protection from vermin and insect PE NO NA NOB 802 equate protection from vermin and insect PE NO NA NOB 803 ing or sleeping quarters separated from ed service area PE NO NA NOB 803 ing or sleeping quarters separated from disorize area PE NO NA NOB 803 ing or sleeping quarters separated from descrize area PE NO NA NOB 803 ing or sleeping quarters separated from descrize area PE NO NA NOB 803 ing or sleeping quarters separated from descrize area PE NO NA NOB 803 ing or other seq property and stored YES NO NA NOB Refutee section Required: YES Nod	od stored in food grade material Tells No NA NOB Feed Totel if facilities :: decude a much, properly upment and utensits that contract food are implement in good repair, delemend and include Tells No NOB Feed Adequate lighting protected General Sanitation Tells No NOB Feed See Adequate lighting protected Feed Tells See Adequate input web tells and infances Bite maintained Tells No NOB Feering Devices/Logging of Tells feedinge input web tells and infances Feering Devices/Logging of Tells feedinge input web tells and infances Bite and infances Feering Devices/Logging of Tells feedinge input web tells and infances Feering Devices/Logging of Tells feedinge input web tells and infances Bite and infances Feering Devices/Logging of Tells feedinge input web tells and infances Feering Devices/Logging of Tells feedinge input web tells and infances Bite and infances Feering Devices/Logging of Tells feedinge input web tells and infances Feering Devices/Logging of Tells feedinge input web tells and infances Bite and infances Feering Devices/Logging of Tells feedinge input web tells and infances Feering Devices/Logging of Bite and infances Bite and infances Fee NNA NOB Fee NNA NOB Feering Devices/Logging of Bite and infances Bite and infances Fee NNA NOB Fee NNA NOB Feering Devices/Logging of Bite		od observit in food grade mathematication Totel facilities: adequate number, property YES NO NOS observit and non-odd NO NOS B0 Adequate inghting, lighting protocted IP NO NOS observit and non-odd Ceneral Sanitation YES NO NOS NOS B0 Adequate inghting, lighting protocted IP NO NOS other and the observit and observit and state inflation IP NO NOS IP NO NOS IP NO NOS IP NO NOS other and the observit and

	not observ ot applica		Mark " " in Box: R (repeat violation) CDI (controlled during inspection)								
CDI	R		Compliance Status		CDI	R					
			Physical Facili	ities	1						
			tact surfaces properly constructed or Acceptable material used.	T NO NA NOB							
	10.00 (See)	602 Hot & col	d water available; adequate pressure	ES NO NOB							
na l	-		sposal of sewage & waste water ilities: adequate number, property	ENO NOB	01	1053					
	100		ed, supplied and cleaned	YES NO NOB							
		605 Adequate	lighting, lighting protected	E NO NOB	-	1.65					
1		606 Adequate	e mechanical ventilation;	YES NO NA NOB							
			clean, uncluttered, cleaning and incelled equipment properly stored	ES NO NA NOB	3.14						
			Testing Devices/Logging of	of Temperatures							
		Working 801 gauges	dishwasher temperature and pressure	YES NO W NOB	2	292					
2.2		802 Chemica	test kits and/ or papers provided	ES NO NA NOB	1						
		803 storage u	ture logs maintained for refrigerated inits (non-regulatory requirement)	YES NO NA NO							
			Other								
6.15											
			The states of the		016						