Establishment Name	stablishment Name Space Lake Lodge								
Mailing Address							License Posted:	Licence No.:	
Physical Address Wekweek,							Date of Inspection: (d/m/y)	25/08/2022	
Routine Inspection Compl		up Inspe	ction 🗆	If fo	llow-up, dat	e of previ	ous inspection (d/m/)		a C
RITICAL ITEMS: Based on the mass must be corrected at the time of insems may result in revocation or suspense EGEND Circle One of: YES	spection or controlled	ıл a ma blishme	ınner tha	at will no ait and c	ot pose a fo closure of ye	ood safety our establ	threat. Failure to in ishment.	mediately correct o	ulations. Co
NO (not in compliance)		ot appl			wark-		peat violation) controlled during in	spection)
Compliance Status			CDI R			Compliance Status			
Time/Temperature of Potent	and the second s							Service Workers	
01 Cold holding temperatures ≤ 4°C 02 Hot holding temperatures ≥60°C	YES NO NA NOB		2-19	201	Hands clea			YES NO NOB	
	YES NO NA NOB		SCHOOL STATE	202	Adequate h accessible	anowashin	g facilities supplied &	MO NOB	
03 Proper cooking of raw food of animal origin	YES NO NA NOB	1001	1 4	203	Food handle may spread		disease or condition that		
04 Proper cooling time & temperatures				204	Food handle unnecessar	ers using p y hand con	roper utensils to avoid		
O5 Adequate equipment to maintain food temperatures	YES NO NA NOB	74-3			cooked/prep Potentiali	District Co. Land	dous Foods Prote	YES NO NA (OB)	mination
96 Proper monitoring of temperatures	NO NA NOB				Food separ			YES NO NA NOB	سل
Proper reheating procedures for hot holding	YES NO NA NOB			402	Food conta		cleaned and		
08 Proper thawing procedures	YES NO NA (NOB)	1 4 1 1	1 100	403	sanitized Facility free	of pests (v	ermin and insects)	YES NO NOB	
Food, Water and Ice fron					Toxic chem	icals prope	rly labeled, stored or	0	
Food obtained from approved sources Food in good condition, safe &	VES NO NOB				used to pre	vent tood c	ontamination	VESNO NOB	
unadulterated Tood properly labeled	YES NO NOB								
3 Todd property tabeled									
	the state of the s	iem	perati	ire O	bservati				
Item / Location	(°C)	Temp (°C) Item / Location (°C							Tem;
cold hold x2	43.2								
			11/7	arl a		-11			
0 110.	1-10	ISST O	110	0.00	_				
Frozen hold x3	4-18							N. C. C.	
	el line e e jora	10	My		rad in	4.70		Yes E	
item umber	Observati	ions a	and Co	orrec	tive Acti	ons	NATION OF THE		Correction
						4 4			(If applicable
			-	La Taylor					
11/12		116	/	ă.	-	1	1	,	
No too	d prep	ra	//a	7		M	ear	1200410	1
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	A INCHES	Service.	nn V		100	1	TOME OR	ART 2211	
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30 80									
T1411/1020									

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 NO (no	bserved) Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)							
Compliance Status		CDI	R	Compliance Status			CDI	R
Food Equipment an	d Utensils	l'in		- Stations	Physical Facili	tles		200
Adequate facilities available to wash, rinse 501 and sanitize utensils and/or equipment.				Food coni	VESNO NA NOB	10: 11:		
Appropriate procedures followed for mechanical and/or manual dishwashing	Appropriate procedures followed for			601 located. Acceptable material used. 602 Hot & cold water available; adequate pressure		00		
503 Proper storage of frozen food items	WES NO NA NOB					0		mig.
Food storage containers not used for other purposes	ES NO NA NOB	-		Toilet facil	isposal of sewage & waste water cilities: properly constructed, supplied	NOB NOB	THE ST	
Equipment and utensits that contact food are corrosion resistant and non-toxic Equipment in good repair, cleaned and sanitized		8	-	604 & cleaned	CONTRACTOR OF THE PARTY OF THE	NO NOB		
	~	100		THE P. CO. I.	lighting; lighting protected	MENO NOB	/b	
	YES NO NOB	-			mechanical ventilation;	YES NO NA NOB		
General Sanita	itlon		1		Testing Devices/Logging or	Temperatures		
Garbage & refuse properly disposed and facilities maintained	YES NO NOB			801 thermome	Proper location of thermometers and thermometers working accurately			
Non-food contact surfaces properly constructed, in good repair and clean	YES TO NOB			Working d 802 gauges	ishwasher temperature and pressure	YES NO NA NOB	alless.	
703 Food handlers properly attired	YES NO NA NOB		JIII - 11		test kits and/ or papers provided	YES NO NA NOB	-15	
Adequate protection from vermin and insect pests	VES NO NOB			804 storage un	re logs maintained for refrigerated its (non-regulatory requirement)	YES NO NA NOB		
Living or sleeping quarters separated from 705 food service area	VES NO NA NOB				159		St. E.	2
706 Premises free of live birds and animals	FES NO NA NOB	Torons.	O.	- FEO 38-0	distribution of the second	NAX III	log!	
202 Please repair	s Show	125	120/11		ALCOHOLOGY OF THE STATE OF THE		ipre	le tod
17100.19	7	2					NEWS/	To
March and Other Lib		nsp	ectic	n Results		in ifigure		
Number of Critical Items			Number of Ronact New Critical Items					
Number of Repeat Childan Rems	Number of Repeat Non Critical Items				-			
	En	forc	eme	nt Action:	(Mark "√", if Applicable)		The state of	2 11/2
Re-Inspection Required: Yes No				Establishment Closed Yes No No				
Approximate Date of Re-Inspection:		- 2		Food Disc	arded Other		5003i	
Person in Charge Signature Brittney Lafferty Knilling	Lefty			Inspector Sig	nature		MA MA MA	
Date /m/vl				Date 7	C/18/2022			