

CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulation. 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.

Food Temperature Observations							
Item/Location	Temp (°C)		Item/Location	Temp (°C)		Item/Location	Temp (°C)
Walk in cooler	3.5		Soup (hot)	66			
Walk in freezer	-20						
Standing Freezer (Front)	-22						
Prep-table cooler	3.9						

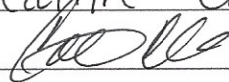
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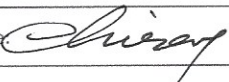
NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply 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) NO (not in compliance)	NOB (not observed) NA (not applicable)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)
Compliance Status				CDI	R	
Food Equipment and Utensils						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	✓	NO NA NOB			
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	✓ NO NA NOB			
503	Proper storage of frozen food items	✓	NO NA NOB			
504	Food stored in food grade material	✓	NO NA NOB			
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	✓	NO NOB			
506	Equipment in good repair, cleaned and sanitized	✓	NO NOB			
General Sanitation						
701	Garbage & refuse properly disposed and facility maintained	✓	NO NOB			
702	Non-food contact surface properly constructed, in good repair and clean	✓	NO NOB			
703	Food handlers properly attired and good personal hygiene	✓	NO NA NOB			
704	Adequate protection from vermin and insect pests	✓	NO NOB			
705	Living or sleeping quarters separated from food service area	✓	NO NA NOB			
706	Birds or animals other than guide dogs excluded from premises	✓	NO NA NOB			
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO NA ✓			
Physical Facilities						
601	Food contact surfaces properly construction or located. Acceptable material used.	✓	NO NA NOB			
602	Hot & cold water available, adequate pressure	✓	NO NOB			
603	Proper disposal of sewage & waste water	✓	NO NOB			
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	✓	NO NOB			
605	Adequate lighting, lighting protected	✓	NO NOB			
606	Adequate mechanical ventilation	✓	NO NA NOB			
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	✓	NO NA NOB			
Testing Devices/Logging of Temperatures						
801	Working dishwasher temperature and pressure gauges	✓	NO NA NOB			
802	Chemical test kits and/or papers provided	YES	NO NA NOB			
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO NA ✓			
Other						

Item Number	Observation and Corrective Action	Correction Date (if applicable)
502	The high temperature dishwasher does not reached required temperature for wash cycle.	18-9-21
	EHO has noted the observation on previous two inspection. The operator must follow up with maintenance work to ensure that wash cycle temperature meets 60 C minimum as per the Food Establishment Safety Regulation. Failure to do so will lead to fine or closure of the facility.	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes	✓ No	
Approximate Date of Re-Inspection:			
Establishment Closed:	Yes	✓ No	
Food Discarded		Other: _____	

Person in Charge Name:	Cathie Clark
Person in Charge Signature:	
Date (d/m/y):	18-Sep-2020

Environmental Health Officer Name:	Chirag Rohit
Environmental Health Officer Signature:	
Date (d/m/y):	18-Sep-2020