Establishment Name 5///	o Sidho	, E	Cer	power	Zno	Permit Number:	10661	4	60
Mailing Address						Permit Posted:	☑ Yes □ No		
Physical Address	87 Ron	se L	1.	Rd	11	Date of Inspection: (d/m/y)	26/08	/20	הכ
		w-up Inspec			te of prev	lous inspection (d/m/y	):		
	nspection or controllension of your Food Et  S (in compliance)	ed in a man stablishmen NOB (i	nner that at Permit not obse	will not pose a tand closure of y	food safet our estab	ty threat. Failure to implishment.	mediately correct or peat violation)	contro	ol cr
	) (not in compliance	;) NA (III	ot applic	cable)		,	ontrolled during in	spection	n)
Compliance St	tatus —————	CDI	R		Com	pliance Statu	S	CDI	
Time/Temperature of Poter	The second secon					l Hygiene of Food	-		
Cold holding temperatures ≤ 4°C  Hot holding temperatures ≥60°C	YES NO NA N	OB		201 Hands cle 202 Adequate		rly washed ng facilities supplied &	YE NO NOB		-
	ESNO NA N	08		accessible		Figure 1 to 1 t	YES NO NOB		_
Proper cooking of raw food of animal origin	ESNO NA NO	ОВ			ilers free o id through i	f disease or condition that food	ESNO NA NOB		
Proper cooling time and temperatures	YES NO NA N				llers using	proper utensils to avoid			
Adequate equipment to maintain food	(E) NO NA. NO	NB		cooked/pre	epared foo	<u> </u>	YES NO NA NOB		L
temperatures Proper monitoring of temperatures	ES NO NA NO			205 Food train			YES NO NA NOB		L
Proper reheating procedures for hot ho	ding YES NO NA NO	ОВ				rdous Foods Prote		minat	101
Proper thawing procedures	TES NO NA NO				arated and act surface	protected s cleaned and	YES NO NA NOB		-
Food, Water and Ice fro				sanitized			VES NO NA NOB		L
Food obtained from approved sources	YES NO NO	B				(vermin and Insects) erly labeled, stored or	YES NO NOB		-
Food in good condition, safe and unaltered	ESNO NO	)B		used to pr	event food	contamination	ESNO NOB		
Food properly labeled	ES NO NO	В		405 Proper dis		turned, previously	YES NO NOB		
	For	od Temr	veratu	re Observat	lone		9 No.		
Allia aria-	Temp	ou remp	Jeratu		Temp			Ti	em
Item / Location	(°C)		/ Location	on	(°C)	Item /	Location	$\perp$	(°C
not hold	470°C	old .	5940	el.	8	frozen		-	2
	-	rozen	A TYLE HE	-/	5	Prozes	NATIONAL DE		کی-
NGAR-WILLIFER EXITORS O		00/-1	1	11	4	man and Touristino	imagina (III)		
		DICA	P	15 - 7					
		102 07	-	-3	0				
em	Observ	ations a	and Co	rrective Ac	tions			Corre	ctic
nber								(If app	licab
	10 to alth		1000	THE WAY	med ra	Allert or plant with	A TACL DIVINO		
TRAILS	SOUR DIL SHIP	WORLD BY			2 3	Walle State of the	28.11(1)		
		11%	100	Atan			244		
- Ennu	1	1	Table D	/ 1	E THIT LEB	10	/		
Ensure Of Case	Legoe	7/	27	007/-	5	1900 300	1.6-512		
Or Cost	buner	C8-	ac	F 50	1/9	ces, p	plosie,		
20-1									
					100.00				
				X					_
							9.02.9		_
444/0044						955			_

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

	D Circle One of: YES (in compliance) NO (not in compliance)		NOB (not ob NA (not app		' INGIN' III DUA. IN LIEDEAL VIDIALIUIT				g inspection)		
Compliance Status			R		Compliance Status			CDI	R		
Food Equipment a	nd Utensils		71.7		Physic	al Facili	ties				
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.				601	Food contact surfaces properly constructed or located. Acceptable material used.		FESNO NA NOB				
Appropriate procedures followed for mechanical and/or manual dishwashing	ES NO NA NOB			602	Hot & cold water available; adequat	e pressure	E NO NOB				
D3 Proper storage of frozen food items	YES NO NA NOB			603	Proper disposal of sewage & waste Toilet facilities: adequate number, p		NO NOB				
Food stored in food grade material Equipment and utensils that contact food a	MO NA NOB			604	constructed, supplied and cleaned	торепу	NO NOB	thin o	_		
of corrosion resistant and non-toxic  Equipment in good repair, cleaned and	ESNO NOB		-	605	Adequate lighting; lighting protected		NO NOB		_		
6 sanitized	ESNO NOB			1	Adequate mechanical ventilation Premises clean, uncluttered, geaning	ng and	ENO NA NOB				
General Sanitation				607	maintenance equipment property of	ored	YES ONA NOB				
Garbage & refuse properly disposed and facilities maintained	YES NO NOB				Testing Devices/L		Temperatures		en transce		
Non-food contact surfaces properly constructed, in good repair and clean Food handlers properly attired and good	YENO NOB	(Variation)		801	Working dishwasher temperature ar gauges	u pressure	YES NO NOB		UG:		
personal hygiene  Adequate protection from vermin and insec	NO NA NOB			802	Chemical test kits and/ or papers pri Temperature logs maintained for ref		YES ONA NOB				
Adequate protection from vernin and tisset   14 pests     Living or sleeping quarters separated from	YES NO NOB		(1105)	803	storage units (non-regulatory requin	ement)	NO NA NOB				
05 food service area						Other		200			
excluded from premises Wiping cloths used properly and stored	NO NA NOB					A September		Fig. 1	R		
17 in sanitizing solution	WES NO NA NOB						and the state of				
and so. 37 Clean Work condenses to	in coole	6-	C	e://u	s in front	(0)	2				
Condencer 6	205	4						197			
			5 TK				mining from the control of the contr				
			5 TK		, to Food		mining from the control of the contr	2			
	Mo 0	63	<i>e</i> <	Eso		16	mining from the control of the contr	3,			
EHO has renewal	Mo 0	63	<i>e</i> <	Eso	. Ao Fooq ction: (Mark "√", if Applicab	16	mining from the control of the contr				
EHO has renewal	100 Os	63	<i>e</i> <	Eso	. Ao Fooq ction: (Mark "√", if Applicab	ole)	F. 6. 1				
EHO has renaual	100 Os	63	<i>e</i> <	ent A	Ction: (Mark "√", if Applicab	ole)	No P	_			
e-Inspection Required: Yes Deproximate Date of Re-Inspection:	No O	63	<i>e</i> <	ent A	Ction: (Mark "√", if Applicab Establishment Closed You Food Discarded Oth	ole) es   Col	No P	_			