Establishment Name Subling Restauran K		Permit Number: 9689								
Mailing Address	License Posted:	Licence No.:	1							
Physical Address 100 Bordon Dr. Yellowan'l	Date of Inspection:	2//2/2	322							
Routine inspection Complaint Follow-up inspection If follow-up, date of previous inspection (d/m/y):										
RITICAL ITEMS: Based on the inspection today, the critical Items identified below are ms must be corrected at the time of inspection or controlled in a manner that will not pose a few ms may result in revocation or suspension of your Food Establishment Permit and closure of your EGEND Circle One of: YES (In compliance) NOB (not observed)	ood safety threat. Failure to in our establishment.	nmediately correct or	lations. Cri control cri							
EGEND Circle One of: YES (in compliance) NOB (not observed) NO (not in compliance) NA (not applicable)		"✓ " in Box: R (repeat violation) CDI (controlled during inspection)								
	Compliance Statu	ıs	CDI R							
		al Hygiene of Food Service Workers								
02 Hot holding temperatures >60°C	n & properly washed nandwashing facilities supplied &	NO NOB								
NO NA NOB accessible		VESNO NOB								
origin (ESNO NA NOB) may spread	ers free of disease or condition that through food	YESNO NA NOB								
VES NO NA NOB 204 unnecessar cooked/pre	ers using proper utens is to avoid ry hand contact with pared food	ESNO NA NOB								
Adequate equipment to maintain food temperatures Potentiali	y Hazardous Foods Prote		nination							
6 Proper monitoring of temperatures (E) NO NA NOB 401 Food separ	rated and protected	NO NA NOB								
holding YES NO NA (OB) sanitized	ct surfaces cleaned and	ESNO NA NOB	i,							
8 Proper thawing procedures (E) NO NA NOB 403 Facility free	of pests (vermin and insects)	ESNO NOB								
tood, tracer and the front Approved Sources	icals properly labeled, stored or vent food contamination	PENO NOB								
1 Food obtained from approved sources Pood in good condition, safe & unadulterated NO NOB		1.00								
3 Food properly labeled FS NO NOB										
Food Temperature Observati	ons									
Temp Te	emp		Temp							
	°C) Item/	Location	(°C)							
	8 NOT NOTO	2 /	60							
" " cold 1.9 " 24.	2 "	2	69							
portrace de la company de la c	WAS LOUDINGSON	TO ASSESS	60							
mentalities find comings of all sections and position and and		MARIE S	0							
Observations and Corrective Acti	ions		Correction							
Imber Observations and Corrective Actions										
Please renew Food Exhablish	ment Per	nit								
- expired May 9.20	22	guidipui - \								
	ARTHUR STATE									
The state of the s										
. The Tage Decemper will be a strain we	a section of the sect	2 39								
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	The same									
		200								

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.

LEGEN	Circle One of:		compliance) et in compliance)	NOB (not observed) NA (not applicable) Mark "√" in Box: R (repeat violation) CDI (controlled during						nspection)	
Compliance Status			CDI	R	Compliance Status				CDI	R	
Food Equipment and Utensils						H	Physical Facilities				
501 and	quate facilities available to v sanitize utensils and/or equ	ipment.	ESNO NA NOB			601	Food con located. A	tact surfaces properly constructed or Acceptable material used	RO NA NOB	Carrier II	
502 med	opriate procedures followed nanical and/or manual dish	d for washing	YES NO NA NOB			602	Hot & cold	d water available; adequate pressure	R NO NOB		
	er storage of frozen food its storage containers not use		GENO NA NOB			603		sposal of sewage & waste water	NO NOB	har-	57
504 other	purposes		ESNO NA NOB		L	604	& cleaned	ilities; properly constructed, supplied	GE NO NOB	j.	
505 com	oment and utensils that consion resistant and non-toxic	С	NO NOB	W.C. S. at.	2500	605	Adequate	lighting; lighting protected	YES NO NOB	dets.	
506 sanit	oment in good repair, clean ized	ed and	ESNO NOB		Wiggs.	606	Adequate	mechanical ventilation	ESNO NA NOB	10	
	Gene	ral Sanita	ition			-		Testing Devices/Logging o	f Temperatures		
	age & refuse properly dispo les maintained	osed and	YESNO NOB			801	Proper los	cation of thermometers and eters working accurately	ESNO NA NOB	(1 -	
	food contact surfaces proper ructed, in good repair and		ESNO NOB			1	Working o	dishwasher temperature and pressure	MONA NOB	20101	1000
	handlers properly attired	ratio mod	NO NA NOB		-1	970		test kits and/ or papers provided	YES TONA NOB		
	uate protection from vermin	and insect	ESNO NOB				Temperati	ure logs maintained for refrigerated nits (non-regulatory requirement)	YES NO NA NOB		
	or sleeping quarters sepa service area	rated from	YES NO NA NOB					The tree of the tr	ALE OF THE		
706 Prem	ises free of live birds and a	nimals	®NO NA NOB		-		-				
											A.
	Surface s	anit	bier (Qu	n E)	<u>ب</u>	200	ppu	e la	WY MANUAL MANUA MANUAL MANUAL MANUAL MANUAL MANUAL MANUAL MANUAL MANUAL MANUAL MANUAL MANUAL MANUA MA MANUA MANUA MANUA MANUA MANUA MANUA MANUA MANUA MANUA MANUA MAN	
				nen	ootid	n De	culte				
Number of Critical Items Inspection Results Number of Non-Critical Items											
Number of Repeat Critical Items			/	Number of Repeat Non Critical Items					6	-	
			Er	forc	eme	ent A	ction:	(Mark "√", If Applicable)			
le-Inspecti	on Required: Yes		Not				Establishr	ment Closed Yes	No 🖯	Ē.	4
pproximat	e Date of Re-Inspection:		Territory was				Food Disc	carded Other			
erson in C	narge Signature Char	nce	Chiver	5		le le	spector Sig	nature	Cota M	013	
ate		>		-			ate		1/6		