

CRITICAL 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.

Food Temperature Observations					
Item / Location	Temp (°C)		Item / Location	Temp (°C)	
all cold hold	≤ 4		hot hold 1	72	
frozen hold	≤ -18		" " 2	66	
			" " 3	71	

[illegible]


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) 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.	YES	NO	NA	NOB		
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB		
503	Proper storage of frozen food items	YES	NO	NA	NOB		
504	Food storage containers not used for other purposes	YES	NO	NA	NOB		
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO		NOB		
506	Equipment in good repair, cleaned and sanitized	YES	NO		NOB		
General Sanitation							
701	Garbage & refuse properly disposed and facilities maintained	YES	NO		NOB		
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO		NOB		
703	Food handlers properly attired	YES	NO	NA	NOB		
704	Adequate protection from vermin and insect pests	YES	NO		NOB		
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB		
706	Premises free of live birds and animals	YES	NO	NA	NOB		
Physical Facilities							
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB		
602	Hot & cold water available; adequate pressure	YES	NO		NOB		
603	Proper disposal of sewage & waste water	YES	NO		NOB		
604	Toilet facilities: properly constructed, supplied & cleaned	YES	NO		NOB		
605	Adequate lighting; lighting protected	YES	NO		NOB		
606	Adequate mechanical ventilation;	YES	NO	NA	NOB		
Testing Devices/Logging of Temperatures							
801	Proper location of thermometers and thermometers working accurately	YES	NO	NA	NOB		
802	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB		
803	Chemical test kits and/ or papers provided	YES	NO	NA	NOB		
804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	✓ Surface sanitizer measured 300 ppm quat ✓ Rinse temp on high temp mechanical dishwasher reported 84°C. Hot temp measured @ 71	

Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

Enforcement Action: (Mark "✓", if Applicable)				
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	Establishment Closed:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:			Food Discarded:	Other: _____

Person in Charge Signature	
Date (d/m/y)	JAN 23, 2023

Inspector Signature 

Date (d/m/y) 23/01/2023