| E | stablishment Name 5056 | 1. Coke | 9 | | Permit Number: | 1726 | | 2 | | | |
|----------------|--|--|-------------------------|--|---|--|-----------|--------------|--|--|--|
| N | Mailing Address | | | | License Posted: | Licence No:-14 | 20 | 4 | | | |
| Р | hysical Address 5309 | Frank | in 1 | ve Yellow | Date of Inspection: | 23/01/ | 20 | 77 | | | |
| R | coutine Inspection Complain | nt □ Follow-up | Inspection | If follow-up, date of | previous inspection (d/m/y) | 7/ | | 3 | | | |
| items items | TICAL ITEMS: Based on the must be corrected at the time of inspermay result in revocation or suspension in the maximum process of the corrected at the time of inspermay result in revocation or suspension in the correct process of | ection or controlled in on of your Food Establi | a manner tha | at will not pose a food s it and closure of your e | safety threat. Failure to im | shment Safety Regumediately correct or | ılations. | Critical | | | |
| | | ot in compliance) | NA (not app | | | ontrolled during in | spectio | n) | | | |
| | Compliance Stat | tus | CDI R | Co | mpliance Statu | s | CDI | R | | | |
| | Time/Temperature of Potentia | | ds | | onal Hygiene of Food | | | (1911) | | | |
| 101 | Cold holding temperatures ≤ 4°C Hot holding temperatures ≥60°C | /TEGNOTIA NOB | | | 201 Hands clean & properly washed 202 Adequate handwashing facilities supplied & | | | | | | |
| | | YES NO NA NOB | | accessible | | VESNO NOB | 8 | | | | |
| 103 | Proper cooking of raw food of animal origin | VES NO NA NOB | 25:13 | 203 Food handlers fr may spread thro | ee of disease or condition tha | TES NO NA NOB | | | | | |
| 104 | | YES NO NA NOB | 100 | | sing proper utensils to avoid nd contact with | VESNO NA NOB | | | | | |
| 105 | Adequate equipment to maintain food temperatures | WE NO NA NOB | | Potentially H | azardous Foods Prote | Control of the Contro | mlnati | ion | | | |
| | Proper monitoring of temperatures | YES NO NA NOB | | 401 Food separated | and protected | MENO NA NOB | | | | | |
| 107 | Proper reheating procedures for hot holding | NO NA NOB | | 402 Food contact su sanitized | rfaces cleaned and | NO NA NOB | | | | | |
| 108 | Proper thawing procedures | YESNO NA NOB | 2 2 2 3 3 3 4 | | ests (vermin and insects) | YES NO NOB | | | | | |
| 004 | Food, Water and Ice from | | | | properly labeled, stored or food contamination | PS NO NOB | 1 | | | | |
| 301 302 | Food obtained from approved sources Food in good condition, safe & | MES NO NOB | | | | | | | | | |
| | unadulterated Food properly labeled | YES NO NOB | | | | | | | | | |
| 000 | 1 oou properly rapolica | 0 | | | | | | | | | |
| | | Temp FOOG I | emperat | ure Observation | | | | | | | |
| | Item / Location | (°C) | Item / Locar | tion (°C) | | Location | | emp (°C) | | | |
| al | and hold - | 14 60 | / hal | 1 1 27 | | | | | | | |
| | Car / 10/ | -18 | 111 | 2 66 | | - 100-100-100-100-100-100-100-100-100-10 | | _ | | | |
| | Frozer hold = | 11 | - | 2 60 | and the Constant to | 167 E E | - | _ | | | |
| _ | | | | 5 t1 | | | | | | | |
| | | | | m Transition | | or Bont's a | | | | | |
| Ite Num | The state of the s | Observation | ons and C | Corrective Action | Santa Sharin da II | offe doi: | Corre | | | | |
| | | SHIP STANSFERS | - Vertica Actual actual | 4-12-000 | KIRC STOCKING OF STANK | | (If appl | icable) | | | |
| | | | | THE STATE OF THE S | | 16 12 16 16 16 16 16 16 16 16 16 16 16 16 16 | | | | | |
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| NW/T1 | 411/1020 | | | | | | L | | | | |

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.

| | t in compliance) | | (not ob | | | Mark "√" in | | eat violation) ntrolled during in: | spectio | n) |
|---|------------------|-------|---------|-------------------|--|--|--|---------------------------------------|---------|-----|
| Compliance Statu | CDI R | | 6 × | Compliance Status | | | | CDI | R | |
| Food Equipment an | d Utensiis | | wn 1 | 100 | | P | nysical Facilit | iles | 59.1 | 18 |
| Adequate facilities available to wash, rinse and sanitize utensils and/or equipment. | RO NA NOB | | | 601 | | act surfaces proper | | YES NO NA NOB | | |
| Appropriate procedures followed for i02 mechanical and/or manual dishwashing | S NO NA NOB | | | 300 | A III A | water available; ad | A | NO NOB | 2011 | |
| 503 Proper storage of frozen food items | NO NA NOB | -4 | | | Proper dis | posal of sewage & | vaste water | GO NOB | S. July | |
| Food storage containers not used for other purposes | ®NO NA NOB | | | 604 | Toilet facili & cleaned | cilities: properly constructed, supplied | | NO NOB | Pauson | 201 |
| Equipment and utensils that contact food are corrosion resistant and non-toxic | NO NOB | | | 605 | Adequate lighting; lighting protected | | NO NOB | Haran II | | |
| Equipment in good repair, cleaned and sanitized | ENO NOB | | | 606 | Adequate | mechanical ventilat | on; | NO NA NOB | | |
| General Sanita | ation | | SE THE | | | Testing Device | es/Logging of | f Temperatures | Tay. | |
| Garbage & refuse properly disposed and '01 facilities maintained | YES NO NOB | | | 204 | | ation of thermomete | | YES NO NA NOB | 610 | |
| Non-food contact surfaces properly constructed, in good repair and clean | ESNO NOB | | | | Working di | ters working accura ishwasher temperat | | NO NA NOB | 1111111 | 4 |
| 703 Food handlers properly attired | NO NA NOB | | 100 | × In | gauges Chemical I | toot kite and/ | are provide d | NO NA NOB | 967 | |
| Adequate protection from vermin and insect | YES NO NA NOB | | | 100 | Temperatu | test kits and/ or pap ure logs maintained nits (oon regulator) | for refrigerated | YES NO NA NOB | 2 1 | |
| Living or sleeping quarters separated from food service area | NO NA NOB | | | 804 | SICHAYE UN | its (non-regulatory | edmemenn | IES NU NA NUB | N | 425 |
| 706 Premises free of live birds and animals | ESNO NA NOB | | 110 | | 100 | | | | | |
| | | 11410 | | | | 9 - | | 1 11 12 12 | | |
| - Sugface So. | n Krzen | Ma | 4 | 6 | | 500 pp | durice | est dishe | | 6 |
| - Support 50. - Kinge Cent report of | n Krizen | 1.5 | 200 | 1, | de- | pho | osval | cox dishe | | 6 |
| reported | n Krzen | 1.5 | 200 | on R | esults | pho | esural | col disho | Jan | 6 |
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| Number of Critical Items | 848 | Insp | oection | on R | Numbe Numbe | r of Non-Critic | cal Items | 1071 | Jan | 6 |
| Number of Critical Items Number of Repeat Critical Items | 848 | Insp | oection | on R | Number Nu | r of Non-Critic r of Repeat N | cal Items on Critical I | tems | | 6 |
| Number of Critical Items Number of Repeat Critical Items Re-Inspection Required: Yes | 848 | Insp | oection | on R | Number Number Action: | r of Non-Critic r of Repeat N | cal Items | 1071 | | 6 |
| Number of Critical Items Number of Repeat Critical Items | 848 | Insp | oection | on R | Number Nu | r of Non-Critic r of Repeat N | cal Items on Critical I | tems | | 6 |
| Number of Critical Items Number of Repeat Critical Items Re-Inspection Required: Yes | 848 | Insp | oection | on R | Number Number Action: | r of Non-Critic r of Repeat N | cal Items on Critical I oplicable) Yes | tems | | 6 |