Establishment Name	vuit ma	n					Permit Number:	100151 (EXNI	red.
Mailing Address D.O. Roy /	986. Inu	Wik	NIT	Xna	EOT	7	Permit Posted:	☑ Yes □ No	Jav	1203
Physical Address	, ,	. /					Date of Inspection:	March 15	000	0
Routine Inspection Complain	nt □ Follow	-un Inst	ection [ing If fo	llow-up, d	late of prev	(d/m/y) vious inspection (d/m/y	11 1avan (2),	JUA,	v
routine inspection ip	TO TO TO	rup map	Jeetion L		now-up, c	ate or pre-	mous inspection (a/m/)	,		
CRITICAL ITEMS: Based on the tems must be corrected at the time of insp tems may result in revocation or suspension	ection or controlle	d in a m	nanner t	hat will n	ot pose a	food safe	ty threat. Failure to in			
LEGEND Circle One of: YES (in	n compliance) ot in compliance)	NOE	3 (not o	bserved) plicable)	-	√ " in Box: R (re	epeat violation) controlled during in	spection	on)
Compliance Status			CDI R CO				ompliance Status			R
Time/Temperature of Potentia	Illy Hazardous F	oods				Persona	al Hygiene of Food	Service Worker	5	
101 Cold holding temperatures ≤ 4°C	YES NO NA NO	В	T	201	Hands cl	ean & prope	erly washed	YES NO NOB		
102 Hot holding temperatures ≥60°C	YES NO NA NO	B	14	202	Adequate		ing facilities supplied &	YES NO WANOB		
103 Proper cooking of raw food of animal	YES NO NA NO			203	Food har	ndlers free o	of disease or condition th	at		
origin 104 Proper cooling time and temperatures	YES NO NA NO				Food har		proper utensils to avoid	YES NO NA NOB		
105 Adequate equipment to maintain food		5-	u de la	204		sary hand corepared for		YES NO NA NOB		
temperatures 106 Proper monitoring of temperatures	YES NO NA NO		1.66	205		ining certific		YES NO NA NOB		
107 Proper reheating procedures for hot holding	9 YES NO NA NO		-		Potenti	ally Haza	ardous Foods Prote			ion
108 Proper thawing procedures	YES NO NA NO		MOTH US	401	Food se	parated and	protected	YES'NO NA NOB		
Food, Water and Ice from	Approved Source	ces		402	Food con sanitized		es cleaned and	YES NONA NOB	1.4	
301 Food obtained from approved sources	WES NO NO	В	T	403			(vermin and insects)	YES NO NOB		
302 Food in good condition, safe and	NES NO NO			404			perly labeled, stored or discontamination	YES NO NOB	-	
unaltered 303 Food properly labeled	YES NO NO		-	405	Proper d	isposal of re	eturned, previously			-
					served for	ood		YES NO WANOB		1
	Foo	d Ten	npera	ture 0	bserva	ations				
	Temp					Temp	T		Τ.	Гетр
Item / Location	(°C)	lte	m / Loc	ation	ntion (°C)		Item / Location			(°C)
Refrigerated truck	ailer :	50		la sud						
Januarian reflectore and	tilesta had til				Son of	y visit ise	the plates			
Sear West differ the services of	100 mm		A COLOR	Alle Isl	0 81/ 1/	/	Danca Pro-Brita	DE THE PER		
THE APPENIE DESIGNATION			21116	sido bi Kanas	15. 150 D	Ch. III	Light Strength Table	UDD MESTV		
would out are		-	بالماني		10-1		de la value de la	n ja jaad		
Item	Ohaanu	-41		0	Alum A	-41	UND ISSUED TO	A US OSE A	1	ection
Number	Observa	ations	anu	Correc	tive A	ctions	talamormsuu tot	chul e eath	The same of the sa	ate licable)
Note: Vendor sells	AVE DOCKU	ul.	food	c au	A 4	rin	apply 110.			
shelpes (in Charles	cu	1,000	S COV	05100	4	value.	learned Fig.		
	* * * * * * * * * * * * * * * * * * * 	7 10	-	- iu	W. DIVE	140	The Land Special Control	THE WAY		
			_31	SUVE,	2					
	A WITTEN	DE C	FILE SA	DEL	zisem :	Arr .01 B	madaligus" a ste	1979%	-	
toud then y to				100			Section 1	to TUTE	31	
				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				× ×		
			1					-		
	>1								7	
									= =	
		-								
WWT1411/0914							- 10 m			

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

	GEND Circle One of: YES (in	compliance)				peat violation) ontrolled during inspection)				
Compliance Status			CDI	ODI (CONTO				ntrolled during ins	CDI	R
Food Equipment and Utensils				ija rela	Physical Facilities					
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB	001 A	1720 123	601		act surfaces properly constructed or cceptable material used.	YES NO NA NOB	-190's	jűr ap
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB			602	Hot & cold	water available; adequate pressure	YES NO NA NOB	QET.	
503	Proper storage of frozen food items	YES NO MA NOB	ALC:	16.15	603			YES NO WA NOB	normon na IIA	a sale
504	Food stored in food grade material	YES NO NA NOB			604	Toilet facilities: adequate number, properly constructed, supplied and cleaned		YES NO NA NOB	HUD.	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES NO NOB	900		605	Adequate lighting; lighting protected		MES'NO NOB	digeriori	teact
506	Equipment in good repair, cleaned and sanitized	YES NOWANOB		-15 GL	606		mechanical ventilation;	YES NO NA NOB	E 10:	
	General Sanita	(60.1)			607		clean, uncluttered, cleaning and nce equipment properly stored	YES'NO NA NOB		153
	Garbage & refuse properly disposed and				ė ,		Testing Devices/Logging of	Temperatures		
701	Non-food contact surfaces properly	YES NO WANOB	T. Year	es-wh	11 11 11 11		ishwasher temperature and pressure	V=0 V= @0	Airen	HQC1
	constructed, in good repair and clean Food handlers properly attired and good	YES NO NOB	antai		801		White and the second second	YES NO MA NOB	For	
703	personal hygiene Adequate protection from vermin and insect	YES NO NA NOB				Temperat	test kits and/ or papers provided ure logs maintained for refrigerated	YES NO MA NOB	ings -	1
704	pests Living or sleeping quarters separated from	YES NO NOB		5 a. Servi	803	storage ui	nits (non-regulatory requirement) Other	YES NO NA NOB		
705	food service area Birds or animals other than guide dogs	MES NO NA NOB					Other			
706		ES NO NA NOB					The state of the same of the s	Milerian whatestern	Lynn	- Landa de la companya de la company
707		YES NO NA NOB					Attack of the care of the contract	and the state of the	4,50,41	openio.
		Proc Cassage Co		470	a Demographic	l visaco po	the next boot ni problections is a price of the second of	new and of united and work was a specifical to the specific	ing the s	R.Door
							- 1915 -	residence Amond and a		That's
	Par Charles and the	as a strain					Secretor better	Segiste mos glan, ora nas pagene Le 1989	661v	
	on and victoria and designed to the second	almino 9		- 1		70.00	Carrier, ign Hallmod Besgrides, defil ja Majessi	er elde job aftang Si German men na	10	
							(500) 63/5/18/16/16	Appendix of the	l hotel	rir la distri
		1						dudan	120	
						Malo	Sent have the sense of the property			et los
	No issues n	poted at	tiv	re i	of	inspe	ction.	STATE SHOW I		Dan Lugo
	Name and the state of the state of the state of	Е	nfor	cem	ent A	ction	(Mark "√", if Applicable)	en al constituin in a		
Re-I	nspection Required: Yes	No				Establish	ment Closed Yes	No 🗹	(ve) i . 200 i .	
App	roximate Date of Re-Inspection:	[1.37]				Food Di	scarded Other	by decrease (5	
Person in Charge Signature: Environmental Head						ntal Health Officer Name: Intal Health Officer Signature: AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAA	awn Hara	4		
Date (d/m/y) 15/03/2020 Date (d/m/y) March 15, 2020							(A)-			