REVIEWED By Colleen Lauzon at 1:31 pm, Jun 02, 2021	Permit Number: NEW (4747)	NON-CRITICAL ITEMS: Based on the	ne inspection today, the non-critic	cal items identified below are violations of the Food Establishment Safety Regul
Mailing Address P.O.B DX 2063, 42110WKni		tions. Non-critical items must be corrected by the	ne next routine inspection or a st	norter period of time as may be specified by the inspector. Failure to comply wi suspension of your Food Establishment Permit and closure of your establishme
Physical Address (mobile) 605 Turner		LEGEND Circle One of: YES (in com		The state of the s
	If follow-up, date of previous inspection (d/m/y) ;		compliance) NA (not applic	
CRITICAL ITEMS: Based on the inspection today, the critical items	identified below are violations of the Food Establishment Safety Regulations. Critical	Compliance Status	CDI R	Compliance Status CDI R
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 Equipment and Utensils Physical Facilities		Physical Facilities
LEGEND Circle One of: YES (in compliance) NOB (not ob NO (not in compliance) NA (not app	mark in box. It (repeat violation)		BON AN ON	Food contact surfaces properly constructed or located. Acceptable material used.
	obj (continued during inspection)		S)NO NA NOB	602 Hot & cold water available; adequate pressure VES NO NOB
Compliance Status CDI R	Compliance Status CDI R		S NO NA WOB	603 Proper disposal of sewage & waste water Toilet facilities: adequate number, properly constructed, supplied and cleaned YES NO YES NO
Time/Temperature of Potentially Hazardous Foods 101 Cold holding temperatures ≤ 4°C (YES) NO NA NOB	Personal Hygiene of Food Service Workers 201 Hands clean & properly washed YES NO NOB	Equipment and utensils that contact food are	SNO NA NOB	604 constructed, supplied and cleaned YES NO NOB 605 Adequate lighting; lighting protected YES NO NOB
102 Hot holding temperatures >60°C	202 Adequate handwashing facilities supplied &		100 00 00	
103 Proper cooking of raw food of animal	accessible YES NO NOB 203 Food handlers free of disease or condition that			606 Adequate mechanical ventilation; YES NO NA NOB Premises clean, uncluttered, cleaning and
origin YES NO NA NOB 104 Proper cooling time and temperatures YES NO NA NOB 105	may spread through food YES NO NA NOB Food handlers using proper utensils to avoid	General Sanitation	1	607 maintenance equipment properly stored VES NO NA NOB
105 Adequate equipment to maintain food	204 unnecessary hand contact with cooked/prepared food YES NO NA NOB	Garbage & refuse properly disposed and 701 facilities maintained	NO NOB	Testing Devices/Logging of Temperatures
temperatures (ES NO NA NOB)	205 Food training certification YES NO NA NOB	Non-lood contact surfaces properly	эмо мов	Working dishwasher temperature and pressure gauges YES NONE NOB
107 Proper reheating procedures for hot holding YES NO NA (OB)	Potentially Hazardous Foods Protected from Contamination	Food handlers properly attired and good	S NO NA NOB	802 Chemical test kits and/ or papers provided YES NO NA NOB
108 Proper thawing procedures YES NO NA ROB	401 Food separated and protected YES NO NA (OB) 402 Food contact surfaces cleaned and	Adequate protection from vermin and insect		Temperature logs maintained for refrigerated
Food, Water and Ice from Approved Sources	sanitized YES NO NA NOB	Living or sleeping quarters separated from	NO NOB	803 storage units (non-regulatory requirement) YES NO NA(NOB) Other
301 Food obtained from approved sources YES NO NOB	403 Facility free of pests (vermin and insects) 404 Toxic chemicals properly labeled, stored or		S NO NA NOB	Other
302 Food in good condition, safe and unaltered YES NO YOB 303 Food properly labeled YES NO NOB	used to prevent food contamination YES NO NOB 405 Proper disposal of returned, previously	706 excluded from premises Wining claths used properly and stored	SNO NA NOB	
303 Food properly labeled YES NO NOB	served food YES NO KOB	707 in sanitizing solution YES	S NO NA NOB	
Food Temperat	ure Observations	Item	h	Correction
Temp Temp	Temp Temp	Number	bservations and Co	rrective Actions Date (If applicable)
Cooles 3.0	tion (°C) Item / Location (°C)	note: Ensure all f	food contact	- and non-food contact
		Silving Cos ave-	Cleaned av	rd sanitized provito
Chest-Freezer -18.1		operating.		
Testification of the second second testing of the second s	BECOME COLUMN COMPANY OF THE COLUMN OF THE C	ger di ira		
		3		
Item Observations and C	Corrective Actions Correction	N C V	1 1100 10000	(100 mill 200 mills 200
Number Observations and C	(if applicable)	+1 1010W UP DU	Triz Trisper	water results and ment permit application
A pre-operational, aspe	cetion of this new mobile	may 27, 2011	To provae	water sesults and
God establishment was	cestion of this new mobile	potential from	destablish	ment permit application
There was no food obs	enved me .Te.	POPOVOIL.		
THEY E				
				mack party and the fact that the first that the
(2) Two drinking water	Samples were taken.			
			Enforcemen	nt Action: (Mark " v", if Applicable)
		Re-Inspection Required: Yes	N-CY	Establishment Closed Yes No
			Note	Establishment Closed Yes LI No LI
		Approximate Date of Re-Inspection: FOITOW id	1p 2+105/21	Food Discarded Other
		Person in Charge Name: Eilzen E	ice contes	Environmental Health Officer Name: Childe Le Tourneell
		Person in Charge Signature:	142/1140	
		The tax are 8 different part of the contract o	the state of present the file	Environmental Health Officer Signature: Date Property Prope
		Cham		000000000000000000000000000000000000000
		Date (d/m/y) Man 2 h / 2 l	Massell III	Date may 26 2021
		11104		<i>U</i>