



**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.

<b>LEGEND</b>	<b>Circle One of:</b>	<b>(YES in compliance)</b> <b>NO (not in compliance)</b>	<b>NOB (not observed)</b> <b>NA (not applicable)</b>	<b>Mark "✓" In Box:</b>	<b>R (repeat violation)</b> <b>CDI (controlled during inspection)</b>
<b>Compliance Status</b>		<b>CDI</b>	<b>R</b>		
<b>Food Equipment and Utensils</b>					
<b>501</b>	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	(X) YES NO NA NOB			
<b>502</b>	Appropriate procedures followed for mechanical and/or manual dishwashing	(X) YES NO NA NOB			
<b>503</b>	Proper storage of frozen food items	YES NO NA (X) NOB			
<b>504</b>	Food stored in food grade material	(X) YES NO NA NOB			
<b>505</b>	Equipment and utensils that contact food are corrosion resistant and non-toxic	(X) YES NO NOB			
<b>506</b>	Equipment in good repair, cleaned and sanitized	(X) YES NO NOB			
<b>General Sanitation</b>					
<b>701</b>	Garbage & refuse properly disposed and facilities maintained	(X) YES NO NOB			
<b>702</b>	Non-food contact surfaces properly constructed, in good repair and clean	(X) YES NO NOB			
<b>703</b>	Food handlers properly attired and good personal hygiene	(X) YES NO NA NOB			
<b>704</b>	Adequate protection from vermin and insect pests	(X) YES NO NOB			
<b>705</b>	Living or sleeping quarters separated from food service area	YES NO (X) NA NOB			
<b>706</b>	Birds or animals other than guide dogs excluded from premises	(X) YES NO NA NOB			
<b>707</b>	Wiping cloths used properly and stored in sanitizing solution	YES NO NA (X) NOB			
<b>Compliance Status</b>		<b>CDI</b>	<b>R</b>		
<b>Physical Facilities</b>					
<b>601</b>	Food contact surfaces properly constructed or located. Acceptable material used.	(X) YES NO NA NOB			
<b>602</b>	Hot & cold water available; adequate pressure	(X) YES NO NOB			
<b>603</b>	Proper disposal of sewage & waste water	(X) YES NO NOB			
<b>604</b>	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES NO (X) NOB			
<b>605</b>	Adequate lighting; lighting protected	(X) YES NO NOB			
<b>606</b>	Adequate mechanical ventilation;	(X) YES NO NA NOB			
<b>607</b>	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	(X) YES NO NA NOB			
<b>Testing Devices/Logging of Temperatures</b>					
<b>801</b>	Working dishwasher temperature and pressure gauges	YES NO (X) NA NOB			
<b>802</b>	Chemical test kits and/ or papers provided	(X) YES NO NA NOB			
<b>803</b>	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES NO NA (X) NOB			
<b>Other</b>					

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
note:	Ensure all food contact and non-food contact surfaces are cleaned and sanitized prior to operating.	
	A follow up by the inspector will occur on May 27, 2021 to provide water results and potential food establishment permit application approval.	

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 type="checkbox"/>
Approximate Date of Re-Inspection:	follow up 27/05/21		Food Discarded	Other _____

Person in Charge Name: Eileen Erasmus	Environmental Health Officer Name: Chloe L'Tourneault
Person in Charge Signature: 	Environmental Health Officer Signature: 
Date (d/m/y) Mar 26/21	Date (d/m/y) May 26 2021