Establishment Name	Permit Number: 4795								
Mailing Address						License Posted: ■ Yes □ No	Licence No.:	200	
Physical Address 50//-5/th Ch Sollar L. Z						Date of Inspection:	15/21	120	
Routine Inspection Comple	int □ Follow-u	ıp İnspi	ection []	If fo	How-up, date of pre	(d/m/y) vious inspection (d/m/s	15/01/	20-	
RITICAL ITEMS: Based on the	e inspection today, the	e critica	al items i	dentifie	d below are violation	ons of the Food Estab	lishment Safety Reg	ulations.	
ms must be corrected at the time of ins ms may result in revocation or suspensi	on of your Food Estat	ın a ma olishme	anner ina ent Perm	at will no ait and c	or pose a rood sare	ety threat. Failure to in Indishment	nmediately correct o	or control	
	(in compliance)		(not ob:						
	not in compliance)	llcable)							
Compliance Status			CDI R		Compliance Status				
Time/Temperature of Potenti	ally Hazardous Fo	ods		pr		al Hygiene of Food			
01 Cold holding temperatures ≤ 4°C	VENO NA NOB	12/10/	275	201	Hands clean & prop-		YES NO NOB		
D2 Hot holding temperatures ≥60°C	YES NO NA NOB			202	Adequate handwash accessible	ing facilities supplied &	GE NO NOB		
Proper cooking of raw food of animal		122	1	203	Food handlers free of	of disease or condition th	at		
origin Proper cooling time & temperatures	YES NO NA NOB	1			may spread through Food handlers using	food proper utensils to avoid	NO NA NOB		
	YES NO NA NOB			204	unnecessary hand c	ontact with	YES NO NA NOB		
Adequate equipment to maintain food temperatures	GESNO NA NOB		U L	5		rdous Foods Prote		minetic	
06 Proper monitoring of temperatures	NO NA NOB			-	Food separated and	THE RESERVE OF THE PARTY OF THE	VES NO NA NOB		
Proper reheating procedures for hot holding	VESNO NA NOB	-		402	Food contact surface	es cleaned and			
8 Proper thawing procedures	ES NO NA NOB	17/19	THE ST	403	sanitized Facility free of pests	(vermin and insects)	YES NO NA NOB		
Food, Water and Ice from	Approved Source	S		404	Toxic chemicals projused to prevent food	perly labeled, stored or	YESNO NOB		
1 Food obtained from approved sources 2 Food in good condition, safe &	YES NO NOB				OSOS TO PICTORI 1000	CONTENTINGENT	TESHO HOB		
unadulterated	TESNO NOB								
3 Food properly labeled	MES NO NOB								
	The second second	Tem	perati	ıre Ot	servations				
Item / Location	Temp (°C)	Item	/ Locati	ion	Temp (°C)	Itom /	Location	Ter	
rold bold	3.2 how	/	6-10		164	item/	Location	(°(
1 110	10	,	1114		2 500			-	
102en Mola	-16		19.	- 2	760				
District Co. Lines 1-E -		-	1				AX 64 341		
	27 (U.V. A 1.54)				E WESTER	The state of the s			
tem								Correcti	
imber	Observati	ons a	and Co	orrect	ive Actions		Manage (Date (if applica	
	8 40 - 145		end :	N. W.	are a leader of	e di manada	to the same	fit approve	
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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.

EGEND Circle One of: YES (in compliance) NO (not in compliance)			(not ob not app		Main , III poy: L (ich	epeat violation) controlled during inspection)			
Compliance Status		CDI	R		Compliance Status	Fater Count Com	CDI	R	
Food Equipment an	d Utensils		-		Physical Facili	tles	-10	18	
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	ESNO NA NOB	19.0		601	Food contact surfaces properly constructed or located. Acceptable material used.	FE NO NA NOB	UNC		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB			-	Hot & cold water available; adequate pressure	NO NOB	Carrie		
Proper storage of frozen food items	VESNO NA NOB			603	Proper disposal of sewage & waste water	ESNO NOB			
Food storage containers not used for other purposes	NO NA NOB	9	1.30	604	Toilet facilities: properly constructed, supplied & cleaned	ESNO NOB	7.1		
Equipment and utensils that contact food are corrosion resistant and non-toxic	VES NO NOB	holy	0,00218	605	Adequate lighting: lighting protected	ESHO NOB	Control of the last		
Equipment in good repair, cleaned and sanitized	YES NO NOB		\$4.65 P	606	Adequate mechanical ventilation;	PES NO NA NOB	Sent de la company		
General Sanita	ition	10		160 a	Testing Devices/Logging or				
Garbage & refuse properly disposed and foil facilities maintained	ESNO NOB				Proper location of thermometer, and		T		
Non-food contact surfaces properly '02 constructed, in good repair and clean	VES NO NOB			0	thermometers working (ccurately) Working dishwasher temperature and pressure gauges	YES NO NA NOB		1 11	
03 Food handlers properly attired	VESNO NA NOB				entering to the last section of the last section is a section of the last section of t	200			
Adequate protection from vermin and insect	ES NO NOB			0.000	Chemical test kits and/ or papers provided Temperature logs maintained for refrigerated	YES MONA NOB	200		
Living or sleeping quarters separated from food service area	FES NO NA NOB			004	storage units (non-regulatory requirement)	YES NO NA NOB	blass.		
06 Premises free of live birds and animals	YES NO NA NOB					w dyn.	STATE OF		
ltem .							Correc	3	
not function	7100 11	00	001		1 reads - 20°C	1 -			
- accu	rate t	her	mo	260	reads -20°C		CO	7	
Food safet					rovided		CO	7	
	y reso	vre	205	P	movidad		CO	7	
	y reso	vre	205	n Re	Provided Sults Jumber of Non-Critical Items		CO		
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Food safet	y reso	nspe	ectio	n Re	esults lumber of Non-Critical Items		CO		
umber of Critical Items umber of Repeat Critical Items	y reso	nspe	ectio	n Re	esults lumber of Non-Critical Items lumber of Repeat Non Critical Ite ction: (Mark * ✓ *, If Applicable)	ems	<i>CO</i> ,		
January Sake A	En No E	nspe	ectio	n Re	esults lumber of Non-Critical Items lumber of Repeat Non Critical Ite Ction: (Mark ** ', If Applicable) Establishment Closed Yes	ems	<i>CO</i> ,		