

[illegible]

**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.

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

[illegible]

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 checked="" type="checkbox"/>		
Approximate Date of Re-Inspection: <u>11/21/19</u>	Food Discarded: _____	Other: _____	
Person in Charge Name: _____	Environmental Health Officer Name: <u>D. Carr</u>		
Person in Charge Signature: _____	Environmental Health Officer Signature: <u>[Signature]</u>		
Date (d/m/y): _____	Date (d/m/y): <u>04/11/19</u>		