

[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.

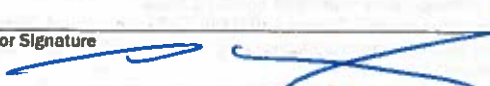
LEGEND		Circle One of:	YES (In compliance)	NO (not In compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)	
Compliance Status					CDI	R	Compliance Status			
Food Equipment and Utensils					Physical Facilities					
501	Adequate facilities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

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
604	Please ensure soap dispenser is filled when low and tighten sink fixture	
704	Please ensure all doors/windows have insect screens if being used for ventilation	
	✓ [HOCI] ~ 200 ppm surface sanitizer	
	✓ Mechanical dishwasher reports 82°C and dish level temp measured @ 68°C	

Inspection Results			
Number of Critical Items	0	Number of Non-Critical Items	2
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

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"/>	
Food Discarded:		Other:	

Person in Charge Signature	
Date (d/m/y)	May 26, 2022

Inspector Signature	
Date (d/m/y)	26/05/2022