Establishment Name Vietn	unese	No	ooa	lle	Ho	use	Permit Number:	1797		-4	
Mailing Address						License Posted:	Licence No.:	N.			
							Date of Inspection:	26/05/2	207	2 2	
Routine Inspection Compla							(d/m/y) vious inspection (d/m/y		02	_	
DITICAL ITEMS: Secretary		414			200		20				
RITICAL ITEMS: Based on the ms must be corrected at the time of ins	e inspection today, the nection or controlled i	e critica in a ma	l items naer th	identifie at will n	d below a	re violation	ons of the Food Establi	ishment Safety Regi	ulations	. Criti	
ms may result in revocation or suspensi	оп of your Food Estat	blishme	nt Pern	nit and o	losure of	your esta	ablishment,	imediately correct o	r conuc	n Criti	
EGEND 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				R	
Time/Temperature of Potenti		ods				Person	al Hygiene of Food	Service Workers	1 7 4		
Cold holding temperatures ≤ 4°C Hot holding temperatures ≥60°C	NO NA NOB	14.44		201			erly washed	NO NOB			
	65 NO NA NOB		2		accessible	9	ning facilities supplied &	ESNO NOB	-	6.7	
Proper cooking of raw food of animal origin	WES NO NA NOB		_	203		dlers free o	of disease or condition that food	YES NO NA NOB			
4 Proper cooling time & temperatures				204	Food han	dlers using	proper utensils to avoid		e live		
	YES NO NA NOP			204		epared for		ENO NA NOB			
Adequate equipment to maintain food temperatures	YESNO NA NOB				Potentia	lly Haza	ardous Foods Prote	cted from Conta	minat	on	
Proper monitoring of temperatures	(ES) NO NA NOB	-		-	Food sep		The state of the s	NO NA NOB			
Proper reheating procedures for hot holding	NO NA NOB			402	Food con sanitized	tact surfac	es cleaned and	D NO NA NOB	4		
Proper thawing procedures	YES NO NA NOB	F31.5	O Day		Facility fre		(vermin and insects)	YES NO NOB		2	
Food, Water and Ice from		S		404			perly labeled, stored or discontamination	YES NO NOB			
Food obtained from approved sources Food in good condition, safe &	WESNO NOB			15.000		12			1000	21	
unadulterated	NO NOB		_								
3 Food properly labeled	NO NOB							18			
The state of the s		Temp	perat	ure O	bserva	-				M,	
Item / Location	(°C) Item / Loc			tion	1500	Temp (°C)	ltem / l	Location		emp •C).	
110 x811 0	1-18 ho	f h	7 4		-	22			<u>'</u>	- /.	
Total hold to	111		4			_				-	
old hold dryp !	4-1		10					1000			
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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.

LEGEND	LEGEND Circle One of: YES (in compliance) NO (not in compliance)					served) Mark "√" in Box: R (repeat violation) licable) R (repeat violation) CDI (controlled during inspection					
Compliance Status		CDI	R	Compliance Status				CDI	R		
-02-7	Food Equipment an	d Utensils	Ing		10.0		Physical Facill	ties			
	uate facilities available to wash, rinse canitize utensils and/or equipment.	WESNO NA NOB		T (F	601		ct surfaces properly constructed or ceptable material used.	PES NO NA NOB			
Appro	opriate procedures followed for anical and/or manual dishwashing	FE NO NA NOB			10 1-11	- newson-	water available; adequate pressure	YES NO NOB			
503 Proper storage of frozen food items Food storage containers not used for other purposes		FE NO NA NOB	e (ec)	m 16	603	Proper disposal of sewage & waste water		YES NO NOB	RA.	THE	
		YESNO NA NOB	1 20 3	604	Toilet facilit & cleaned	es: properly constructed, supplied	YES NO NOB	(1) (1)(5-3)			
Equipment and utensils that contact food and corrosion resistant and non-toxic Equipment in good repair, cleaned and sanitized	WESNO NOB	2311			Adequate li	ghting; lighting protected	PES NO NOB		hable ye		
		NO NOB		7	606	Adequate n	nechanical ventilation;	YES NO NA NOB	Fal.		
	General Sanita	ation					esting Devices/Logging o	f Temperatures			
701 faciliti	age & refuse properly disposed and es maintained	NO NOB			Proper location of thermometers and thermometers working accurately		rs working accurately	ESNO NA NOB	12		
702 const	ood contact surfaces properly ructed, in good repair and clean	NO NOB			802	Working dis gauges	hwasher temperature and pressure	1 NO NA NOB	Summer!	75	
	handlers properly attired	MO NA NOB	D.		803	Chemical test kits and/ or papers provided		(ES)NO NA NOB	-		
704 pests	uate protection from vermin and insect or sleeping quarters separated from	YES O NOB			804		e logs maintained for refrigerated s (non-regulatory requirement)	YES NO NA NOB		47.0	
	705 food service area	15 NO NA NOB				lima (see		32-15-1		E.	
706 Premi	ises free of live birds and animals	ESNO NA NOB	-				Lagrange and St.				
204		ppm s	de ver	Rec	lwi b fr	indou ion	es have insee	of sarace	ding	A poo	
	Level Lemb		-								
Numbe	r of Critical Items		Insp	ectio		Sumber	of Non-Critical Items		2		
Number of Repeat Critical Items			State	Number of Repeat Non Critical Items							
		Er	iforc	eme	ent A	ction:	Mark "√", if Applicable)				
Re-Inspection	on Required: Yes	No	n.	-	16 5	Establishme		No.			
Approximate Date of Re-inspection:			1			Food Disca	rded Other				
Person in Ch	narge Signature	11 - 12 TE (1			T (i	nspector Sign	ature			-	
Date d/m/y)	May 26, 2	022				Pate //m/y)	16/05/2022		779		