Establishment Name Wea	Establishment Name Weaver and Dovore Tradi-								le sur	
Mailing Address				7 (10)		The same of the same of	License Posted: Licence No.:			
5/01/A							Date of Inspection:			,
							(d/m/y)	16/02/	(02)	
							s inspection (d/m/			_
	spection or controlled i	in a mai olishmei NOB (	nner th nt Perr (not ob	nat will n	ot pose a for closure of you	ood safety ti	nreat. Failure to in nment. ' In Box: R (no	nmediately correct	or contro	ol cri
Compliance Sta		CDI	R			Compli	ance Statı	controlled during i	CDI	n) R
Time/Temperature of Potent		nde				- PK 8-339		Service Worker		
11 Cold holding temperatures ≤ 4°C	YES NO NA NOB	Jus	15 (T. E.	201		n & properly v		VES NO NOB		
Hot holding temperatures ≥60 C	YES NO (A)NOB			202		andwashing f	acilities supplied &			
3 Proper cooking of raw food of animal	2018	1501		203	Food handle	ers free of dis	ease or condition th	MES NO NOB		
origin 4 Proper cooling time & temperatures	YES NO (A) NOB					through food	per utensils to avoid	ESNO NA NOB		
<u> </u>	YES NO (TONOB			204		y hand contac		YES NO/NA NOE		
5 Adequate equipment to maintain food temperatures	MENO NA NOB		2.		CONTRACTOR PROPERTY.	17704	us Foods Prote	ected from Cont		on
Proper monitoring of temperatures	ES NO NA NOB			401		ated and prote		KEN NO NA NOB		
7 Proper reheating procedures for hot holding	YES NO NOB			402	Food contact	ct surfaces cle	aned and	(ES)NO NA NOB		
Proper thawing procedures	VES NO NA NOB	-10	1050		Facility free		min and insects)	MES NO NOB		_
Food, Water and Ice fron	the state of the s	S		404		icals properly vent food cont	labeled, stored or	FES NO NOB		
Food obtained from approved sources  Food in good condition, safe &	VESNO NOB						anni reacon	NOD NOD		11.7
unadulterated  3 Food properly labeled	CES NO NOB									
	Food	Temr	erat	ure O	bservatio	ons			1610	
	Temp				100.000	emp			Te	emp
Item / Location	Item / Location (°C) Item / Loca			tion		(C)	Item /	Location	(0	°C)
alk in trozen	- 20 01	p	COL	a	10	7 0	display	Kozen		19
2	-2/						e/n/	Cold	/	:6
" cold 1	0 /	nh	. 0	0/0	1,7-	-0	iura il singeli			1
" " 2	1.3	111	11	-			no hot	halel		_
em			10.55				o not y	1019	Correct	llon
mber	Observati				44492412	GENEL SA			Date (If applic	
	en annesono			MATERIAL SPEED	LADER SEE	CO OF THE				
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1411/1020										_

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.

	compliance) t in compliance)			served) licable)		eat violation) entrolled during in	spectio	n)
Compliance Status		CDI R		Compliance Status				R
Food Equipment and	d Utensiis		-		Physical Facili	ties		
Adequate facilities available to wash, rinse and sanitize utensits and/or equipment.				Food cont				
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB		- VG	V 45 - 5 - 200 - 200 1	601 located. Acceptable material used. 602 Hot & cold water available; adequate pressure		TITA	
503 Proper storage of frozen food items	NO NA NOB					TES NO NOB		- 00/11
Food storage containers not used for 504 other purposes	ESNO NA NOB			Toilet facil	posal of sewage & waste water ities: properly constructed, supplied	MES NO NOB	11.2	
Equipment and utensils that contact food are corrosion resistant and non-toxic Equipment in good repair, cleaned and sanitized	A		-	604 & cleaned		NOB NOB		
	The state of the state of	-	8	0 5 0 0 000	lighting; lighting protected	MOB NOB		
	NO NOB	POS BOS			mechanical ventilation:	WESNO NA NOB		-
General Sanita	tion			and the same of th	Testing Devices/Logging o	f Temperatures		
Garbage & refuse properly disposed and facilities maintained	ESNO NOB	_,,,,	ad.	801 thermomel	ation of thermometers and ters working accurately	YES ONA NOB		
Non-food contact surfaces properly constructed, in good repair and clean	MENO NOB			Working di 802 gauges	shwasher temperature and pressure	YES NOW NOB	100 T	143
703 Food handlers properly attired	YES NO NA (OB)			803 Chemical t	est kits and/ or papers provided	YES TO NA NOB		
Adequate protection from vermin and insect pests	NO NOB			Temperatu	re logs maintained for refrigerated its (non-regulatory requirement)	YES NO NA NOB	0.7	
Living or steeping quarters separated from food service area	NO NA NOB				Tanger Williams		(Jedg)	Pale
706 Premises free of live birds and animals	ESNO NA NOB	-	*****	-	And the second second	Marin Tolk	1,0	
			THE PLANT			A roll and	AU AU	
				g1=34)	- House Pieter - The	-3	5-	
lumber of Critical Items		nspe	ectio	n Results	(1)			
Number of Critical Items Number of Repeat Critical Items			Number of Non-Critical Items  Number of Repeat Non Critical Items				9	
	En	forc	eme	nt Action:	(Mark "√", If Applicable)	A BAIR	93	
te-Inspection Required: Yes No			Establishment Closed Yes No					
approximate Date of Re-Inspection:	Libolet III at Talaina			Food Disca	arded Other	15A)		
I Come Alexander	The second registration			Inspector Sign	nature			