Establishment Name What Motel								Permit Number:	4410		
Malling Address							TEV	License Posted:	Licence No.:	111/2	7
Dhusiaal Addasaa	///	,				_		Yes No	10-11-1	_	_
Physical Address What								(d/m/y)	15/11/20	12/	
Routine Inspection	Complai			ection 🗆		77		us inspection (d/m/)		_	_
RITICAL ITEM: ms must be corrected ms may result in revoca	at the time of insp	pection or controlled	ın a ma	anner th	at will no	t pose a fo	od safety	threat. Failure to in	lishment Safety Reg nmediately correct o	ulations or contro	i. C
LEGEND Circle One of: YES (in compliance) NO (not in compliance)				NOB (not observed) NA (not applicable) Mark*			Mark"√	✓ " in Box: R (repeat violation) CDI (controlled during in			on)
Comp	liance Sta	tus	CDI	R		(Comp	liance Statu	IS	CDI	ľ
		ally Hazardous Fo	ods						Service Workers	6	
01 Cold holding tempera 02 Hot holding temperatu		YES NO NA NOB	5克湖-	100		Hands clean	& properly	washed	YES NO NOB	_	
		YES NO NA NOB			202	Adequate ha accessible	andwashing	facilities supplied &	YES NO NOB		
Proper cooking of raw origin	food of animal	YES NO NA NOB	10	15				sease or condition the	YES NO NA NOB		
Proper cooling time &	temperatures	YES NO NA TOB			may spread through food Food handlers using proper utensils to unnecessary hand contact with cooked/prepared food		oper utensils to avoid	YES NO NA NOB			
Adequate equipment (o maintain food	(YES) NO NA NOB	Tu-	3 110				ous Foods Prote	ected from Conta	minst	le
Proper monitoring of t	emperatures	YES NO NA NOB			-	Food separa	management of the second		NO NA NOB	milat	3
 Proper reheating proc holding 	edures for hot	YES NO NA NOB				Food contac	t surfaces (leaned and			
8 Proper thawing proces	tures	YES NO NA NOB	YU. 19		403	sanitized Facility free (of pests (ve	ermin and insects)	VESNO NA NOB		-
Food, Wate	r and Ice from	Approved Sources	5	1179 14	404	Toxic chemic used to prev	cals proper	ly labeled, stored or	YES NO NOB		-
1 Food obtained from a		VESNO NOB			-	used to prev	ent lood co	Hammauon	(TES NO NOB	100	-
Food in good condition unadulterated Food properly labeled	, sale &	MES NO NOB									
AN 18 - NO		Food	Tem	perati	ure Ob	servatio	ons	-			
		Temp				The second second	mp			T	em
cold hold 1 2 4			ltem/Location (°C)				ltem / Location			(°C	
Ura	2	7	DE		iorq					-	_
For The				107	NGE, FAI		-			_	_
313			1013			100		STILL EDGINES IS	JUL PESTV		
115000000000000000000000000000000000000		t after the	- 1			0	100	A THE STATE OF	Della -		
tem mber	راو غزايا	Observati	ons a	and C	orrect	ive Actio	ons	exyfilm at the		Corre	te
		- 10 т			- in			smaraillo 3		(M appli	onb
- ///	Eval	inspective Lb	40.	7	7.	Edit I	1				
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1411/1020				- HAII							_

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) ot in compliance)			served) licable)		peat violation) ontrolled during in	spectio	on)
Compliance Status			R		Compliance Status		CDI	R
Food Equipment ar	id Utensils		4111		Physical Facil	ities		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB			Food conta	ct surfaces properly constructed or ceptable material used.	ESNO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB	- 17			water available; adequate pressure	0	100 227 4	
503 Proper storage of frozen food items	VES NO NA NOB	1-1-1			osal of sewage & waste water	-		-
Food storage containers not used for other purposes	ESNO NA NOB			Toilet facilit	es: properly constructed, supplied	A 17 La 11 / - La 10 /		
Equipment and utensils that contact food are 505 corrosion resistant and non-toxic	YES NO NOB			CAST CARESTA	ghting; lighting protected	YES NO NOB		
Equipment in good repair, cleaned and 506 sanitized	YES NO NOB	TO,	11,55	11174 24 -	echanical ventilation:	_		
General Sanita				The Part of the Land		Tomporoture		10-1
Garbage & refuse properly disposed and					esting Devices/Logging of tion of thermometers and			
701 facilities maintained Non-food contact surfaces properly	ES NO NOB	-12		#01/thermomete	rs working accurately hwasher temperature and pressure	YES NO NA NOB	uller .	
702 constructed, in good repair and clean	MES NO NOB			gauges gauges	siici temperature and pressure	YES NO NA NOB	a de	
703 Food handlers properly attired Adequate protection from vermin and insect	YES NO NA NOB	- 5	1.		st kits and/ or papers provided	YES TONA NOB	900	
704 pests Living or sleeping quarters separated from	YES NO NOB			804 storage unit	e logs maintained for refrigerated s (non-regulatory requirement)	YES NO NA NOP		
705 food service area	VES NO NA NOB					The second	4	397
706 Premises free of live birds and animals	VES NO NA NOB	10.750			- All and the state of	ALL VIEW BY	77	
101 Please repla Unit used 102 Continue 1 - EHO U posters	-			100		1	c	
Number of Critical Items Number of Repeat Critical Items		nsp	ectio		of Non-Critical Items of Repeat Non Critical It	ems		
	En	forc	eme	nt Action: a	flark "√", if Applicable)		, u	
Re-Inspection Required: Yes	Establishment Closed Yes No							
Approximate Date of Re-Inspection:	National Property (Co.)			Food Discar	ded Other		4	
Person in Charge Signature	errie			Inspector Signa	ture	<u> </u>		