Establishment Name		Permit Number: ponding								
wing	Frequ			(1			Permit Posted:	□ Yes ☑ No		
Mailing Address Physical Address / 425	Gitze	/	56.	5	thicks.	Re	Date of Inspection: (d/m/y)	17/11/20	20	
Routine Inspection	Name of the last o			If fol	low-up, date o	f previo	ous inspection (d/m/y)			
ITICAL ITEMS: Based on the se must be corrected at the time of inspersion may result in revocation or suspension	inspection today, the	n a mai	nner that	t will no	ot pose a rooc	salet	y trireat. Failure to im	shment Safety Regu mediately correct or	lations. contro	Criti I criti
END Circle One of: YES (in	n compliance) ot in compliance)	NOB	(not obs	erved)	I N	/lark"۱	" in Box: R (re	peat violation) ontrolled during ins	pectio	n)
Compliance Status			R	1558			liance Status con			R
Time/Temperature of Potentia	Illy Hazardous Fo	ods					Hygiene of Food			
Cold holding temperatures ≤ 4°C	ES NO NA NOB			201				YES NO NOB		
Hot holding temperatures ≥60°C	YES NO NA MOB			202	accessible		ng facilities supplied &	PENO NOB		
Proper cooking of raw food of animal	\leq			203	Food handlers		f disease or condition that			
origin	YES NO NA NOB		-	-	may spread the Food handlers	s using	proper utensils to avoid	ILONO NA NOB		
Proper cooling time and temperatures	YES NO NA NOB			204		hand co	ontact with	PENO NA NOB		
Adequate equipment to maintain food temperatures	TES NO NA NOB			205			GMT in	YES NO NA NOB		
Proper monitoring of temperatures	YES NO NA NOB			100			rdous Foods Prote	ected from Conta	minat	ion
Proper reheating procedures for hot holding		-		401				NO NA NOB		Π
Proper thawing procedures	YES NO NA NOB			401			es cleaned and			
Food, Water and Ice from		es T		403	sanitized	(1)	(vermin and insects)	VES NO NA NOB	-	
Food obtained from approved sources	YES NO NOB	-	-	403	1		perly labeled, stored or			
Food in good condition, safe and unaitered	YES NO NOB				used to preve	ent food	contamination	YES NO NOB		
Food properly labeled	YES NO NOB			405	Proper dispos served food	sal of re	turned, previously	YES NO NOB		
Crozen hold	3.2	5 2								
tem imber No Road - mode					ctive Action	× = 1	I'nspoc.	Kro's	D	ection late plicabl
EHO has inspection	no rec	0 lm	~ 0~	, el	Chery	2	al An	e a A		
VT1411/0914										

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) introlled during in	spectio	n)
Compliance Status		CDI	R	Compliance Status			CDI	R
Food Equipment an	d Utensils	DOMESTIC:			Physical Facili	ties		
Adequate facilities available to wash, rinse	ESNO NA NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.	YES NO NA NOB		
and sanitize utensils and/or equipment. Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB				Hot & cold water available; adequate pressure	S NO NOB		
503 Proper storage of frozen food items	ES NO NA NOB			603	Proper disposal of sewage & waste water	YES NO NOB		
Food stored in food grade material	YES NO NA NOB			604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES NO NOB		
Equipment and utensils that contact food are corrosion resistant and non-toxic	YES NO NOB			605	Adequate lighting; lighting protected	YESNO NOB		
Equipment in good repair, cleaned and sanitized	VES NO NOB			606	Adequate mechanical ventilation;	NO NA NOB		
General Sanitation				607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES NO NA NOB		
Garbage & refuse properly disposed and	€9NO NOB				Testing Devices/Logging of	of Temperatures		
701 facilities maintained Non-food contact surfaces properly	ES NO NOB			801	Working dishwasher temperature and pressure gauges	YZ NO NA NOB		
702 constructed, in good repair and clean Food handlers properly attired and good	0	-		2	Chemical test kits and/ or papers provided	YESNONA NOB		
703 personal hygiene Adequate protection from vermin and insect	CES NO NA NOB	+			Temperature logs maintained for refrigerated	YES NO NA NOB		
704 pests Living or sleeping quarters separated from	RES NO NOB	-		803	storage units (non-regulatory requirement) Other	TES NO NA NOB		
705 food service area Birds or animals other than guide dogs	ES NO NA NOB		-				- 11	Ī
706 excluded from premises Wiping cloths used properly and stored	YES NO MA NOB	-					-	
Item Number	Observation	ons	and	Corre	ctive Actions			ate olicable
		Enfo	rcem	nent /	Action: (Mark "√", if Applicable)			
Re-Inspection Required: Yes No			Establishment Closed Yes No Food Discarded Other					
					2 1 7 7 6			
Person in Charge Name: Dup enco	BOVERS	7	F com		Environmental Health Officer Name:	In Merz		