Establishment Name Wiri 91	ts COM	N	141	Ce.	(Je)	- P	Permit Number:	100 800 120 120 120		-
Mailing Address					1		License Posted:	Licence No.:		
Physical Address of Maller Zueva				41	+ 10 x	er.	Date of Inspection:	27		
Routine Inspection Compla			ection \$	(H	follow-up. d	late of pre	(d/m/y) vious inspection (d/m/y	00/10/10/2	1271	
							***************************************		106	
CRITICAL ITEMS: Based on the items must be corrected at the time of insitems may result in revocation or suspension	pection or controlled	in a ma	anner th	at will	not pose a	i food safe	ity threat. Failure to im	ishment Safety Recommediately correct of	julation: or contr	s. Critic
	in compliance) oot in compliance)		(not ob		•	Mark*		peat violation) ontrolled during i	nspecti	on)
Compliance Status			R			Com	pliance Statu	ance Status		
Time/Temperature of Potenti		ods	38		AT THE	Persona	al Hygiene of Food	Service Worker	S	
101 Cold holding temperatures ≤ 4°C 102 Hot holding temperatures ≥60°C	YES NO NA NOB	4411	3.9 24	20			erly washed	YES NO NOB		
	YES NO NA NOB		-	20	accessib	le	ing facilities supplied &	VES NO NOB		
Proper cooking of raw food of animal origin	YES NO NA NOB			20		ndlers free o ad through	f disease or condition tha food	YES NO NA NOB		
104 Proper cooling time & temperatures				20-		ndlers using sary hand c	proper utensils to avoid			
105 Adequate equipment to maintain food	YES NO NA (NOB)			i state	cooked/p	repared foo	d	TES NO NA NOB		
temperatures 106 Proper monitoring of temperatures	YES NO NA NOB			40		and the second	rdous Foods Prote			tion
107 Proper reheating procedures for hot	YES NO NA NOB			40	-	parated and	protected es cleaned and	NO NA NOB		
holding 108 Proper thawing procedures	YES NO NA NOB	E POSTE	14.60	40:	sanitized		(vermin and insects)	YES NO NA NOB		
Food, Water and ice from		S		40	Toxic che	emicals prop	perly labeled, stored or	(1)		
301 Food obtained from approved sources	YES NO NOB		0.0		l nzec to b	revent 1000	contamination	YES/NO NOB		
302 Food in good condition, safe & unadulterated	VES NO NOB									
303 Food properly labeled	YES NO NOB				- 1					
		Tem	perat	ure ()bserva					
Item / Location	Temp (°C)	Item	Item / Location (°C)			Item / Location			Temp (°C)	
	= 13				- Office - In	4+)			-	
W			14					-	\dashv	
production of the company	of published of south	91.10	di ga	141	021 2 2	1	SENIOR MARKETINES IN	Wantyou		
		-					100 00000	3" <u>1815</u>	\rightarrow	
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Rem Number	Observati	ons a	and C	orre	ctive Ac	tions			De	ection ate
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WT1411/1020										

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regul tions. 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 w 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.

	S (in compliance)) (not in compliance)		(not ob not app				spectio	on)
Compliance Status		CDI	R	148 1/70/20	Compliance Status		CDI	R
Food Equipment ar	ıd Utensils			No Street leading	Physical Facili	tles	The same	
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB		74	Food con 601 located. A	tact surfaces properly constructed or acceptable material used.	PER NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB			602 Hot & col	d water available; adequate pressure	FER NO NOB		
503 Proper storage of frozen food items	FEE NO NA NOB				sposal of sewage & waste water	NO NOB	59.0X	CRU
Food storage containers not used for other purposes Equipment and utensils that contact food are	YES NO NA NOB			Foilet faci	Toilet facilities: properly constructed, supplied & cleaned			
505 corrosion resistant and non-toxic Equipment in good repair, cleaned and	VES NO NOB			605 Adequate	lighting; lighting protected	YES NO NOE	Civic	5+00
506 sanitized	YES NO NOB			606 Adequate	mechanical ventilation;	WES NO NA NOB		
General Sanita	ation		-		Testing Devices/Logging or	f Temperatures		
Garbage & refuse properly disposed and facilities maintained Non-food contact surfaces properly	YES NO NOB			801 thermome	cation of thermometers and ters working accurately ishwasher temperature and pressure	YES NO NA OB		
702 constructed, in good repair and clean	YES NO NOB		_	802 gauges	manus remberatora and brazznia	YES NO(NA (NOB		
703 Food handlers properly attired Adequate protection from vermin and insect	YES NO NA NOB	144		803 Chemical	test kits and/ or papers provided ure logs maintained for refrigerated	YES NO NA NOB		
704 pests Living or sleeping quarters separated from	YES NO NOB			804 storage un	nits (non-regulatory requirement)	YES NO NA NOB	-violit	
705 food service area	VES NO NA NOB				To the second			
706 Premises free of live birds and animals	YES NO NA NOB					SEARCH STREET	District Co.	
		CURE) ha
		Insp	ectio	n Results			an inte	
Number of Critical Items Number of Repeat Critical Items				Number of Non-Critical Items Number of Repeat Non Critical Items				
	Er	nforc	eme	nt Action:	(Mark "√", if Applicable)			
Re-Inspection Required: Yes	No	MOS-		Establish	nent Closed Yes	No	56.1	
Approximate Date of Re-Inspection:				Food Disc	carded Other		100	
Person in Charge Signature Date d/m/y) A Date Date	Jest and Hiller	- 100		Date (d/m/y)	1100			