		V					SENSO SE	SETTET		
Establishment Name	Gas Bar	1					Permit Number:			
Mailing Address 201 014	The second secon		./ . :		Λ	200	License Posted:	Licence No.:		
Maining Address 321 Ud	Airport Ro	k	KN	TX	143	13	☐ Yes ☐ No			
Physical Address 321 Old	AIVOCH Rd	YK					Date of Inspection: (d/m/y)	22/12/20	1-90 -	
Routine Inspection Comple	aint □ Follow	-up insp	ection 🗆	lf fo	ollow-up, da	ite of prev	ious inspection (d/m/y)			
RITICAL ITEMS: Based on the ms must be corrected at the time of ins ms may result in revocation or suspension of the corrected of the time of the ms may result in revocation or suspension of the corrected of th	pection or controlle	d in a ma ablishm	anner th:	at will n nit and (ot pose a follosure of y	lood safet our estab	ly threat. Failure to im plishment.	shment Safety Regumediately correct o	ulations r contro	Crit
NO (I	not in compliance)	NA (not app	licable)	Main		ontrolled during in	spectio	on).
Compliance Status			R	Com			pliance Status			R
Time/Temperature of Potenti	ally Hazardous F	oods	- 100	-		Persona	Hygiene of Food	Service Workers		
1 Cold holding temperatures ≤ 4°C	VE NO NA NO		262	201				YES NO (NO)		
2 Hot holding temperatures ≥60°C	YES NO NA NO	- 55		202			ng facilities supplied &			
3 Proper cooking of raw food of animal		OF BUILDING	A	203	Food hand		disease or condition that	YES NO NOB		
origin	YES NO NA NO	9			may sprea	d through f	ood	MONA NOB		
4 Proper cooling time & temperatures	YES NO NA NO			204		ry hand co		NO NA NOB		
5 Adequate equipment to maintain food temperatures	ES NO NA NOE	VI TILL ST			The State of the S		rdous Foods Prote		minati	ion
6 Proper monitoring of temperatures	ES NO NA NOE			401	-			WES NO NA NOB	IIIIGG	011
7 Proper reheating procedures for hot	100000			402			s cleaned and	OLIVER TO SEE		
holding B Proper thawing procedures	YES NO NA NOE	22.00		403	sanitized	n of posts (vermin and insects)	YES NO NA NOB		
Food, Water and Ice from				404			erly labeled, stored or	(YES NO NOB		
1 Food obtained from approved sources	YES NO NOB	-			used to pre	event food	contamination	YES NO NOB		
Food in good condition, safe &										
unadulterated 3 Food properly tabeled	MENO NOB	-	-							
Total Proposition										
		I Tem	perati	ure O	bservat	ions				
Item / Location	Temp (°C)	item	/ Locat	lon	Temp (°C)		Item / I	ocation		emp (°C)
4.216				-	United the	House to the last	item/t	ocation	- '	-6)
lilk cooler		COLTO	12770	invau	uch 6	15				
andwich cooles	34		11							
real freezer	-12	n at	A Park	SAV	de la	Wm R	ne next sin en ma	40 H V		
estle freezer	-19		100	ai Li	100					
em						,			Correc	tion
mber	Observa	uons a	and C	orrec	uve ACT	IONS			Dat (If appli	
At time of ms	protim	no 1	Gan	10	renaid	otice	was ohe	POVED		-
THE THE STATE OF THE	Harrier	10	LOCK	1 P	CLXXI	CITICA	AAM OBS	a vea.		
	8/11	100			- Jane		Street Leading	DESERTED IN		
Establishment	offers	1010	MOOC	Di	270	brec	akfast son	dwichos		
			4							

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
	At time of inspection no food preparation was observed.	
	Establishment offers hotdogs pizza breakfast sandwiches coffee, slushies and smoothies.	
	At time of inspection only not holding of harm sandwiches was observed.	2012
	A 3 compartment sink is located at the back of the store to wash equipment rinse and sanitize	
	of the store to wash equipment rinse and sanitize	

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 Circle One of: YES (in compliance) NO (not in compliance) Compliance Status		NOB (not observed) NA (not applicable)								
		CDI	R		Compliance Status			CDI	1	
	Food Equipment an	d Utensils		1 3/2			Physical Facili	ties	3911	Lucia
	equate facilities available to wash, rinse d santtize utensils and/or equipment.	YES NO NA NOB			601	Food con	tact surfaces properly constructed or acceptable material used.	YES NO NA NOB		
Ap	propriate procedures followed for chanical and/or manual dishwashing	YES NO NA HOE	- 1		11 Ov 8	100	d water available; adequate pressure	0		
	oper storage of frozen food items	NO NA NOB						PROPERTY AND		
Fo	od storage containers not used for	YES NO NA NOB	- 5	0		Toilet faci	sposal of sewage & waste water lities: properly constructed, supplied	YES NO NOB	3.0	
Eq	er purposes uipment and utensils that contact food are	2	-		100	& cleaned		YES NO NOB	371	
Eq	rosion resistant and non-toxic uipment in good repair, cleaned and	AND SHOW OF THE PERSON	ult die	Alley a			lighting; lighting protected	YES NO NOB	2	-
506 sa		YES NO NOB			606	Adequate	mechanical ventilation:	VES NO NA NOB		
See .	General Sanita	itlon			100000		Testing Devices/Logging o	f Temperatures		
701 fac	rbage & refuse properly disposed and littles maintained	S NO NOB			801		cation of thermometers and eters working accurately	TES NO NA NOB		
	n-food contact surfaces properly astructed, in good repair and clean	YES NO NOB		III	802	Working d	lishwasher temperature and pressure	YES NON NOB	S. Carrie	~
703 Fo	od handlers properly attired	S NO NA NOB	21	pd1	1	All mill limbs	test kits and/ or papers provided	YES NO NA NO	65	
	equate protection from vermin and insect	SONO NOB				Temperati	ure logs maintained for refrigerated hits (non-regulatory requirement)	YES NO NA NOD	Too.	
Liv	ng or sleeping quarters separated from discriptions of service area	YES NO NA NOB			004	Stolege of	nta (non-regulatory requirement)	TES NO NA MOD	utigs.	
54	mises free of live birds and animals	YES NO NA NOB	(a.m)	111111111111111111111111111111111111111		27 10	The state of the state of	THE STREET	pol .	-
-	THOUSE THE STATE STATE STATE STATES	TESTO IIA NOS					The Art Art Residen	* WASH To . CHA	in the	(n)
			30			otive /	Actions	100 100	(if appli	2
		(74 %)	in the		u u		Addons	To a state	(If appli	
		(74 40)	oc na			in in	A COLONIA		(If apple	
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	er of Critical Items er of Repeat Critical Items		nsp	ectio	n Re	esults	of Non-Critical Items of Repeat Non Critical It	ems	(If appli	
		73 a 2 2			n Re	esults lumber	of Non-Critical Items	ems	(If appli	
Numb		73 a 2 2			n Re	esults lumber lumber ction:	of Non-Critical Items of Repeat Non Critical It	ems N	(If appli	
Numb	er of Repeat Critical Items	73 a 2 2			n Re	esults lumber lumber ction:	of Non-Critical Items of Repeat Non Critical It (Mark "✓", if Applicable) ment Closed Yes		(If appli	
lumb e-Insper	er of Repeat Critical Items	73 a 2 2			n Re	esults lumber lumber ction:	of Non-Critical Items of Repeat Non Critical It (Mark " , if Applicable) ment Closed Other	N/C	(If appli	