



**CRITICAL ITEMS:** Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

Food Temperature Observations					
Item / Location	Temp (°C)		Item / Location	Temp (°C)	
Milk cooler	3.0		Breakfast sandwich	6.3	
Sandwich cooler	3.4				
Freezer	-12				
Nestle freezer	-19				

WT1411/1020

LEGEND		Circle One of:	YES (In compliance)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)
<b>Compliance Status</b>							CDI	R	
<b>Food Equipment and Utensils</b>									
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB				
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB				
503	Proper storage of frozen food items	YES	NO	NA	NOB				
504	Food storage containers not used for other purposes	YES	NO	NA	NOB				
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO		NOB				
506	Equipment in good repair, cleaned and sanitized	YES	NO		NOB				
<b>General Sanitation</b>									
701	Garbage & refuse properly disposed and facilities maintained	YES	NO		NOB				
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO		NOB				
703	Food handlers properly attired	YES	NO	NA	NOB				
704	Adequate protection from vermin and insect pests	YES	NO		NOB				
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB				
706	Premises free of live birds and animals	YES	NO	NA	NOB				
<b>Compliance Status</b>							CDI	R	
<b>Physical Facilities</b>									
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB				
602	Hot & cold water available; adequate pressure	YES	NO		NOB				
603	Proper disposal of sewage & waste water	YES	NO		NOB				
604	Toilet facilities: properly constructed, supplied & cleaned	YES	NO		NOB				
605	Adequate lighting; lighting protected	YES	NO		NOB				
606	Adequate mechanical ventilation;	YES	NO	NA	NOB				
<b>Testing Devices/Logging of Temperatures</b>									
801	Proper location of thermometers and thermometers working accurately	YES	NO	NA	NOB				
802	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB				
803	Chemical test kits and/ or papers provided	YES	NO	NA	NOB				
804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB				

Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

Person In Charge Signature 	Inspector Signature 
Date (d/m/y) Dec. 22 2020	Date (d/m/y) 22/12/20