Fetals	elishment Name VOII SINK	200		0	-	1 (1-	Permit Number:	197		201
ESCAD	DISTIMENT Name Y CITOWH	nife hacq	inc.	6 C	Very	6	90	License Posted:	9 15	il	
Mailin	ng Address	50V 59	5					☐ Yes ☐ No	Licence No.:		
Physic	cal Address 4002 40	Allo Va	181	Him	10 N	XIL	1471	Date of Inspection:	02/05/	200	77 .
Routh	ne Inspection Q Compla	Int D Follow-		ection 🗆			<u> </u>	vious inspection (d/m/y)		201	- (-
						-					
tems mus	CAL ITEMS: Based on the st be corrected at the time of ins	e inspection today, the	e critic	al items	identifie	d below a	re violati	ons of the Food Establi	shment Safety Re	gulatio	ns. Crit
tems may	y result in revocation or suspension	on of your Food Estai	olishm	ent Perm	nit and o	losure of	your esta	sty threat. Fallure to lift ablishment.	mediately correct	or con	Iroi cni
LEGENI		in compliance) not in compliance)		not ob			Mark		peat violation) ontrolled during i	nspec	tion)
	Compliance Sta	No. Personal Control of the Control	CDI	R				pliance Statu		CD	R
	me/Temperature of Potential d holding temperatures < 4°C		ods					al Hyglene of Food		S	201
	tholding temperatures ≥60°C	YES NO NA NOB			201			erly washed ning facilities supplied &	(YES)NO NOE	-	_
103 Pro	per cooking of raw food of animal	YES NO(NA) NOB	94353		203	accessible	3	of disease or condition tha	YES NO NOE		-
orig		YES NO NA NOB	1000			may sprea	d through		YES NO NA (NOE	}	
		YES NO (NA) NOB			204		ary hand o	contact with	YES NO NA NOE		
105 Ade	equate equipment to maintain food	(YES) NO NA NOB	541.	17.4-1				ardous Foods Prote			ation
106 Pro	per monitoring of temperatures	VES NO NA NOB			401	Food sepa	arated and	I protected	YES NO NA NOE		
hold		YES NO VA NOB			402	sanitized		es cleaned and	FE NO NA NOE		
108 Pro	per thawing procedures Food, Water and Ice from	Approved Source		Miles	403	Facility free Toxic cher	e of pests nicals pro	(vermin and insects) perly labeled, stored or	ES NO NOB		
	d obtained from approved sources	(YE\$ NO NOB	3		L			d contamination	YES NO NOB		
	d in good condition, safe & dulterated	(ES NO NOB									
	d properly labeled	(YES NO NOB									
		Food	Tem	perat	ure O	bservat	ions				
	Item / Location	Temp (°C)	Iten	Item / Location (°C) it					m / Location		Temp
(0)			italii) Escation					ttom / Eucation			(-0)
					10.15					\rightarrow	
	Barran Se infant do li de	4 2 TO 14 OF SHIP	G2(/)	DUE:	Side W	G 877 E	1114	190 m 100 60		-	
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Item Number	Observations and Corrective Actions										rection late
		0 1	1	Contest.		2 0.0				(If ap	pficable)
	10100	1 1 100	1	1.	1. /	11	DITT IN	4 0100	1		
	PATAMIA	good has	AS	MAN	1	240	M	ng OVIS	19-6.		
	Mostly the	booked	ed	KU	54	146	W	S.()	10 m		
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VT1411/102	20										
	W.										

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		Mark "✓		peat violation) entrolled during in	spectio	n)
Compliance Statu	CDI	R	::EI 2560	n de servit Adm	CDI	R				
Food Equipment an	d Utensils	moeto	HVIII.	T TER		(000 y 00 x	Physical Facili	ties		
Adequate facilities available to wash, rinse 501 and sanitize utensils and/or equipment. YES NO NA NOB			0 23 11	601	Food contact surfaces properly constructed or		YES NO NA NOB			
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB			602	111	Market Mark	e; adequate pressure	TES NO NOB	11.50	
503 Proper storage of frozen food Items	VES NO NA NOB	[1962]	= f(())=	603			e & waste water	YES NO NOB		15.00
Food storage containers not used for 504 other purposes	FES NO NA NOB	100	-119:0			ities: properly o	constructed, supplied	FES NO NOB		
Equipment and utensils that contact food are 505 corrosion resistant and non-toxic		11995		1 5.14	A TOTAL	lighting; tighting	nmlected	YES NO NOB	T-state	Table T
Equipment in good repair, cleaned and sanitized	YESNO NOB	47	1120	9 28	your S	mechanical ve	rengration average	YES NO NA NOB	. Se.	
General Sanita	CLESIC	-	- C-	ALCOHOLD .	And the second	vices/Logging o				
Garbage & refuse properly disposed and					01000	ation of thermo				
701 facilities maintained Non-food contact surfaces property	VES NO NOB		7-0	801	thermome	ters working ac		(ES)NO NA NOB	- 4	
702 constructed, in good repair and clean	(AEB)NO NOB			802				YES NO NA NOB		
703 Food handlers properly attired Adequate protection from vermin and insect	YES NO NA NOB		Yan i	803	Chemical test kits and/ or papers provided Temperature logs maintained for refrigeral		YES NO NA NOB			
704 pests Living or sleeping quarters separated from	YES NO NOB		war j	804			lory requirement)	YES NO(NA) NOB		
705 food service area	YES NO NA NOB								7.43	
706 Premises free of live birds and animals	YES NO NA NOB	-	111111111111111111111111111111111111111				2000 BR 1 1 G			
İtem	Observation	16 2	nd C	orro	otivo /	Actions			Correc	
803 - Provide +051		15 a	nu c	Olic	CUVE A	ACTIONS		LONGLIM	Dat (If appli	
- A SINK II KITCHIN Show ONLY. - The Scoop a bour Car rinsul and The Prod P	Sov the sov th	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	(ol 1) 1) 1) 1) 1) 1) 1) 1) 1) 1) 1) 1)	gue	Show h	ment outt egui	har eur	in the shirt of ashe of cer	Harris	
	E	nsp	ectio	n Re	esults	72 77	AMARINE SECTION AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PER			18001
Number of Critical Items Number of Repeat Critical Items					Number of Non-Critical Items Number of Repeat Non Critical Items					
	En	forc	eme	nt A	ction:	(Mark "√", If	Applicable)			19-9
Re-Inspection Required: Yes	No 🔯		×			nent Closed	Yes 🔲	No 🔀		
approximate Date of Re-Inspection:				Food Discarded Other						
3			- 10	_1			Value /		16"	
Person in Charge Signature				In	spector Sign	nature \	48	Mounts		
Date (1/m/y) ()2/15/2	22				ate m/y)	2400	1707	7.	8	