Establishment Nam	e YK I	Flish	1	Se,	-11	م			Permit Number:	1805		
Mailing Address									Permit Posted:	☐ Yes □ No		
Physical Address	4502	Frank	Z'_	A		50	11/	1	Date of Inspection: (d/m/y)	13/11/2	P2 C	3
Routine Inspection				nspection	-				vious inspection (d/m/y)	-	20	
	ed at the time of inspe ocation or suspension	ction or contro	lled in a Establis	manner	that w ermit a	rill no nd cl	t pose a	food safe your esta	-	mediately correct o		
LEGERTS ON OR OF		in complianc		IA (not a				Mark		peat violation) ontrolled during in	specti	on)
Com	pliance Statu	JS	C	DI R					pliance Statu		CDI	R
	rature of Potential			S			-		al Hygiene of Food	AND DESCRIPTION OF THE PARTY OF	X	
101 Cold holding temper102 Hot holding temper		VES NO NA NOB				_	Hands clean & properly washed Adequate handwashing facilities supplied &		MO NOB			
		YES NO NA	NOB .		180	1	accessible	1 / 5	HI	HES NO NOB		
103 Proper cooking of r origin	aw 1000 of animal	WESNO NA I	НОВ			203	may sprea	d through		NO NA NOB		
104 Proper cooling time		FESNO NA I	HOB			204			proper utensils to avoid ontact with			
105 Adequate equipme temperatures	nt to maintain food	YES NO NA N	ЮВ	N.			cooked/pr	epared foo	od .	YES NO NA NOB		-
106 Proper monitoring		ES NO NA N	ЮВ			_	Food train		erdous Foods Prote	cted from Conta	mine	tlon
107 Proper reheating p108 Proper thawing pro	rocedures for hot holding	YES NO NA		10 Say		401		arated and		NO NA NOB	IIIIII	I
	iter and Ice from A		_				Food conf		es cleaned and			
301 Food obtained from			ов			403	sanitized Facility fre	e of pests	(vermin and insects)	MES NO NA NOB	55	-
302 Food in good condi		\simeq	-1	200		404			perly labeled, stored or	NO NOB		
unaltered 303 Food properly label	lod		IOB	-	1 1	405	Proper dis	posal of re	I contamination eturned, previously	_		
303 Pood properly labe.	ieu	CES NO IN	ОВ		1 L		served for	od		YES NO NOB		
		Fo	od Te	emper	ature	Ob	serva	tions				
Item / Location		Temp		T				Temp (°C)	P			Temp
	(°C)		Item / Location			11		item/	Location		(-0)	
Lora mo	1.1.1	-10	III Parise	E market	Lau.	J 10						
frozer /	ord -	- 70				_				- NOT - 1	-	
	1 - had - 1 - 12 - 12					-		Total !		M Haga a		
					UB.					Marine Co.		
Item		04					the fire					ection
Number	TRICERVATIONE SHOTE TO APPLIANCE									ate dicable)		
										State Chapter and		
100	at sani	Kizer		- 20	20	10	in	I Ello	ALL PROPERTY.	MA 168		
- CO	4 04-7	er elle			-	/		OH SHIP	POPULITY OF THE PARTY OF THE PA			
	- 2,5500	1000		-311	10.75		Land Mar					
							- 12					
V					- 100					V 1000000-07.11		
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		<u> </u>	<u> </u>		<u> </u>							
										31000		

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)			Mark "√" in Box: R (repeat violation) CDI (controlled during in			n)
			R			Compliance Status			F
Food Equipment a	nd Utensils					Physical Facil	ties		
Adequate facilities available to wash, rinse and sanitize utensits and/or equipment.	YESNO NA NOB			601		act surfaces properly constructed or cceptable material used.	ES NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA OB			602	Hot & cold	water available; adequate pressure	YESNO NOB		-
03 Proper storage of frozen food items	YES NO NA NOB			603	Proper dis	posal of sewage & waste water	ES NO NOB	- 60	
04 Food stored in food grade material Equipment and utensils that contact food ar	100 NA NOB			604	constructe	ities: adequate number, properly d, supplied and cleaned	YES NO NOB		
05 corrosion resistant and non-toxic Equipment in good repair, cleaned and	MO NOB			605	Adequate I	ighting; lighting protected	NO NOB		
06 sanitized	TENO NOB			606		mechanical ventilation;	ESNO NA NOB		
General Sanit	ation			607		clean, uncluttered, cleaning and ce equipment properly stored	NO NA NOB		
Garbage & refuse properly disposed and facilities maintained NOB NOB				Testing Devices/Logging of Temperatures					
Non-food contact surfaces properly constructed, in good repair and clean	NOB NOB			801	Working di	shwasher temperature and pressure	YES NO NA NOB	beef	
Food handlers properly attired and good personal hygiene	E NO NA NOB					est kits and/ or papers provided	YES TO NA NOB		
Adequate protection from vermin and insect					Temperatu	re logs maintained for refrigerated its (non-regulatory requirement)	ES NO NA NOB		
Living or sleeping quarters separated from 05 food service area	MES NO NA NOB				Other		Caste III III	MIN	
Birds or animals other than guide dogs '06 excluded from premises	WE NO NA NOB				177.5				
Wiping cloths used properly and stored in sanitizing solution	YES NO NA NOB		7 [(E)			
DVI COLL	1					not asserve			_
02 Flaking pa ensure for	od pac	s for kes	175	- /	room Bak	m repair que eniels are		ref	-
02 Flaking par ensure for - repar	ed pac	s toi kes dul	l'as	, ,	rao Ba	m repair que mid-202		mel	
02 Flaking pa ensure for - repair				D.	No. 141			nel	
02 Flaking par ensure for - repar	Er			D.	No. 141	m, repair que mid-202.	profect	ref	
				D.	ction:			ref	
e-Inspection Required: Yes	Er			D.	ction:	(Mark "√", if Applicable)	profect	al a	
	Er No 🗷			t A	Ction; Establishn Food Disc nvironment	(Mark "√", if Applicable)	profect	Tal .	
pproximate Date of Re-Inspection:	Er No 🗷			t A	Ction; Establishn Food Disc nvironment	(Mark "√", if Applicable) nent Closed Yes □ arded Other tal Health Officer Name:	profect		