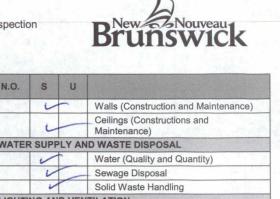
Ope	e of Pre rator: ress:	mises:	7	asta fosta Mi	Ili No	Dosta Posta	STPE	House Et	e			FOOD PREMISES Licence #:	35 Re-ins	7 т	уре:		M Class 3 Class 4 Class 5 Licence Complaint CD		Inspectic	on	
Item No.	N.O.	S	U				iten No).	s	U		Item No.	N.O.	S	υ		Item No.	N.O.	S	-
1.0	FOOD						3.3			/		Holding Methods	7.0	FOOD	EQUIP	STEEL STEEL STEEL	AND UTENSILS	10.2		L	1
			GI STORY IN THE					1000000	/					100			Food Equipment (Decian Construction		4		-1



1.1	V		Approved S	ource	3.4	~			Cooling Methods	7.1		10	Installation and Maintenance)	10.3		L		Maintenance)
1.2			Purchasing	and Receiving	3.5	1		13	Re-heating Methods	7.2			Food Contact Surfaces	11.0	WATE	R SUPP	LYAN	ND WASTE DISPOSAL
.3	1		Acceptable	Containers and Labeling	3.6	1 2 8 5 5	~		Handling Methods	7.3			Mechanical Dishwashing	11.1		V		Water (Quality and Quantity)
0 FOOD	STORAG	E			4.0	FOOD	DISPLA	YAN	D SERVICE	7.4			Manual Dishwashing	11.2	No. of	V		Sewage Disposal
.1		/	Storage of F	Potentially Hazardous Foods	4.1		/	/	Display Methods	7.5	>	W	Eating Utensils and Dishes	11.3		-		Solid Waste Handling
2	~		Frozen Stor	rage	4.2		~		Advance Preparation	8.0	1	CLEANING AND SAM	IITIZING	12.0	LIGHT	TING AN	D VEN	ITILATION
3	1	/	Refrigerated	d Storage (Temperature)	5.0	RECOF	D KEE	PING	AND RECALLS	8.1			Cleaning and Sanitizing	12.1		V		Lighting
4			Refrigerated	d Storage (Methods)	5.1			/	Record Keeping	8.2			Detergents and Chemical Use and Storage	12.2				Ventilation
5	V		Refrigerated	d Storage (Space)	5.2		/	4.14	Recall of Food	9.0		SANITARY FACILITIE	ES >	13.0	GENE	RAL		
3	_		Dry Storage		6.0	PERSO	NNEL			9.1			Washroom(s)	13.1		-		Licence
' /		dia de	Storage of F	Food for Staff	6.1		/		Demonstrating Knowledge	9.2			Hand Washing Station(s)	13.2		1		Rodent and Insect Control
FOOD	PREPAR	ATION	AND HAN	DLING	6.2		-		Employee Health	10.0		FLOORS, WALLS AN	ID CEILINGS	13.3	2		4 8	Other Infractions/Hazards
1 /			Thawing Me	ethods	6.3		-		Personal Hygiene Practices	10.1			Floors (Construction and Maintenance)					
2			Cooking Me	ethods		Hand I		7 1	N.O. – Not Observed; S	- Satisfacto	ory	; U – Unsatisfactory;	MI – Minor Infraction; MA – Major Infrac	tion; CR-	- Critica	I Infracti	ion	引起的 10 mm
		d Daniel State Control												Prestorfu				
tem No.	MI	MA	CR							Remarks								Date for Correction
701 DEBRIS BUILT UP ON THE INSIDE OF ICE MACHINE, ENSURE										IRE				IMMEDIATE LY				
	- 1			FREQUENT	cli	EAN	NG	4	SANITIZING (of 7	7	E MACH	TIME		- 1	2017		
		13																
7 5	10	- 19		111 50	_		-	. ,	26 CTREEN			1 4 11	ice To Decis	7	The same	2.37.30	berry 53	Carretten

701	N	D	BLACK DEBRIS BUILT UP ON THE INSIDE OF ICE MACHINE. ENSURE	IMMEDIATE LY
100			FREQUENT CLEANING & SANITIZING OF THE MACHINE	× × × × × × × × × × × × × × × × × × ×
7.5	×		ALL SCOOPS MUST BE STORED IN A MANNER TO PREVENT	CORRECTED
L			COO, APTINATIBA.	
		-		
	7 7 9	High In-		
	1 4 5			
1.5				

	Green	14 .16/-	Re-inspection	Yes	No
Light Yellov	Dark Yellow	May 28/19	Required:		Пио
Striped Red	Red	Date of Inspection:	If Yes, Date:		