

Establishment Name	<i>Aramark Canada</i>	Permit Number:	<i>100215</i>
Mailing Address	<i>Bag service #2 XOE OTO</i>	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	<i>285 Mackenzie Road, Inuvik, NT</i>	Date of Inspection: (d/m/y)	<i>September 12, 2019</i>
Routine Inspection <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-up Inspection <input type="checkbox"/>	If follow-up, date of previous inspection (d/m/y) ; _____

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.

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)
Time/Temperature of Potentially Hazardous Foods					CDI	R	Compliance Status		
101	Cold holding temperatures ≤ 4°C	YES	NO	NA	NOB		<input checked="" type="checkbox"/>		
102	Hot holding temperatures ≥ 60°C	YES	NO	NA	NOB				
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB				
104	Proper cooling time and temperatures	YES	NO	NA	NOB				
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB				
106	Proper monitoring of temperatures	YES	NO	NA	NOB				
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB				
108	Proper thawing procedures	YES	NO	NA	NOB				
Food, Water and Ice from Approved Sources					CDI	R	Compliance Status		
301	Food obtained from approved sources	YES	NO	NA	NOB				
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB				
303	Food properly labeled	YES	NO	NA	NOB				
Personal Hygiene of Food Service Workers					CDI	R	Compliance Status		
201	Hands clean & properly washed	YES	NO	NA	NOB				
202	Adequate handwashing facilities supplied & accessible	YES	NO	NA	NOB				
203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB				
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB				
205	Food training certification	YES	NO	NA	NOB				
Potentially Hazardous Foods Protected from Contamination					CDI	R	Compliance Status		
401	Food separated and protected	YES	NO	NA	NOB				
402	Food contact surfaces cleaned and sanitized	YES	NO	NA	NOB				
403	Facility free of pests (vermin and insects)	YES	NO	NA	NOB				
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NA	NOB				
405	Proper disposal of returned, previously served food	YES	NO	NA	NOB				

Food Temperature Observations			
Item / Location	Temp (°C)	Item / Location	Temp (°C)
<i>All refrigerator units:</i>	<i>4°C or colder</i>	<i>Front service counter</i>	
<i>All freezer units:</i>	<i>-18°C or colder</i>	<i>Steam table (chicken noodle soup):</i>	<i>69.5°C</i>
<i>Kitchen steam table (beef stew):</i>	<i>65°C</i>		
<i>Kitchen moveable steam table unit (cauliflower):</i>	<i>63.5°C</i>		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
<i>601</i>	<i>UHT milk at front counter must be kept cold / chilled when carton is opened.</i>	<i>CDI</i>
<i>702</i>	<i>- In the produce walk-in fridge: clean the condenser fan guard.</i>	
	<i>- At front service counter: re-surface cupboard panels where varnish is significantly worn. You must maintain these surfaces so that they are smooth, cleanable and non-absorbent. Also: re-surface wooden counter top portion that is similarly affected.</i>	

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)	NOB (not observed)	Mark "✓" in Box:	R (repeat violation)
			NO (not in compliance)	NA (not applicable)		CDI (controlled during inspection)
Compliance Status				CDI	R	
Food Equipment and Utensils						
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 stored in food grade material	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	
General Sanitation						
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 and good personal hygiene	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	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB	
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB	
Physical Facilities						
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: adequate number, properly constructed, supplied and cleaned	YES	NO		NOB	
605	Adequate lighting; lighting protected	YES	NO		NOB	
606	Adequate mechanical ventilation;	YES	NO	NA	NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB	
Testing Devices/Logging of Temperatures						
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB	
802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB	
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB	
Other						
804 Store utensils in a safe and sanitary manner.						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
707	Quats sanitizing solution was verified to be 200ppm in the sanitizing ("Sani") buckets.	
804	Knife rack must be capable of being easily removable for cleaning and sanitizing. Currently it is not and this must be addressed.	
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Enforcement Action: (Mark "✓", if Applicable)

Re-Inspection Required: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Establishment Closed: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:	Food Discarded: _____ Other: _____

Person in Charge Name: X Daniel Smith

Person in Charge Signature: Daniel Smith

Date (d/m/y): Sept 12/19

Environmental Health Officer Name: Shawn Hardy

Environmental Health Officer Signature: Shawn Hardy

Date (d/m/y): September 12, 2019