Establishment Name	Authentic Viet	Permit Number: 100602	4854
Mailing Address		Permit Posted: ☑ Yes ☐ No	
Physical Address	41 Kam Lake Rd., Yellowknife	Date of Inspection: (d/m/y)	09/10/2019
Routine Inspection ☑	Complaint ☐	Follow-up Inspection ☐	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)

Compliance Status			CDI	R
Time/Temperature of Potentially Hazardous Foods				
101	Cold holding temperatures ≤ 4°C	(YES) NO NA NOB		
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				
301	Food obtained from approved sources	(YES) NO NOB		
302	Food in good condition, safe and unaltered	(YES) NO NOB		
303	Food properly labeled	(YES) NO NOB		

Compliance Status			CDI	R
Personal Hygiene of Food Service Workers				
201	Hands clean & properly washed	(YES) NO NOB		
202	Adequate handwashing facilities supplied & accessible	(YES) NO 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				
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 NOB		
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	(YES) NO NOB		
405	Proper disposal of returned, previously served food	YES NO (NOB)		

Food Temperature Observations

Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
upright freezer hold 1	-14	cold hold disp.	4	hot hold 1	66
chest " "	-24	" " coke "	2	" " 2	80
upright freezer hold 2	-23	2	2		
		3			

Item Number	Observations and Corrective Actions	Correction Date (if applicable)

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 routine inspection or a shorter period of time as m e 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)	NOB (not observed) NA (not applicable)	Mark "✓" In Box:	R (repeat violation) 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		

	Compliance Status		CDI	R
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				

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
	Please ensure condiments and sauces marked "refrigerate after opening" are kept at ≤ 4°C after they have been opened; discard 5 products.	CDI

Enforcement Action: (Mark "✓", If Applicable)

Re-Inspection Required:	Yes ☐	No ☑	
Approximate Date of Re-Inspection:			
Establishment Closed	Yes ☐	No ☑	
Food Discarded	✓	Other _____	

Person in Charge Name:	P L
Person in Charge Signature:	
Date (d/m/y)	

Environmental Health Officer Name:	Colin Mer
Environmental Health Officer Signature:	
Date (d/m/y)	09/10/2019