

Establishment Name: Back Eddy Restaurant and Lounge	Permit Number: 2506
Mailing Address: 10J Gagnier St, Hay River, NT X0E 1G1	Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address: 2 - 6 Courtoreille St, Hay River, NT X0E 1G1	Date of Inspection: 10-Aug-2021 (d/m/y)
Routine Inspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Follow-up Inspection <input type="checkbox"/>	If follow-up 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 Regulation. 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 temperature ≤ 4°C	YES	NO	NA	NOB	<input checked="" type="checkbox"/>
102	Hot holding temperature ≥ 60°C	YES	NO	NA	NOB	<input checked="" type="checkbox"/>
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 temperature	YES	NO	NA	NOB	
106	Proper monitoring of temperature	YES	NO	NA	NOB	
107	Proper reheating procedure for hot holding	YES	NO	NA	NOB	
108	Proper thawing procedure	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 surface cleaned and sanitized	YES	NO	NA	NOB	
403	Facility free of pests (vermin and insects)	YES	NO	NOB		
404	Toxic chemicals properly labelled, 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)	
Walk-in-freezer	-22	Hot holding (gravy)*	35			
Walk-in-cooler	3	Hot holding (chicken & bacon)*	35			
Standing freezer (kitchen)	-20	Cheese dip (cold holding)*	12			
Glass door refrigerator	4	Cheese sauce*	12			


Item Number	Observation and Corrective Action	Correction Date (if applicable)
101	EHO checked the holding unit next to the main stove. The hot food was checked at 35°C and	10-Aug-21
102	the food has been in the unit for over the 2 hour period. The same unit has other side with cold holding sauce and other cheese products. The sauce and cheese were checked at 12°C.	
	All the food in the unit were in the temperature danger zone. EHO ordered to discard the food	
	EHO ordered that the operator uses thermometer to set appropriate temperature of the unit so that the hot food remains above 60°C. The cold side must have ice bath (ice+water) to hold the cold products. The ice bath must be changed every hour to make sure that food in cold holding stays below 4°C temperature. EHO requires that the operator uses the thermometer frequently to ensure proper temperature control.	
401	The operator uses bleach+water as surface sanitizer. EHO requires that the operator acquire multiple spray bottles and use the solution frequently throughout the service.	17-Aug-21


NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. 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)	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 facility maintained	YES	NO	NOB		
702	Non-food contact surface 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 construction 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	Observation and Corrective Action	Correction Date (if applicable)
501	The operator has acquired three compartment sink for manual dishwashing and an additional sink for handwashing. This was the requirement on the previous inspection and it is now corrected. The operator also has a high temperature mechanical dishwasher.	

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:	Terry Rowe
Person in Charge Signature:	
Date (d/m/y):	10-Aug-2021

Environmental Health Officer Name:	Chirag Rohit
Environmental Health Officer Signature:	
Date (d/m/y):	10-Aug-2021