



## Environmental Health Inspection Report

2507

Name of Facility or Operation	Date (d/m/y)
The Boardroom Restaurant	22/04/21
Mailing Address	
891 Mackenzie Hwy, Hay River X0E 0R8	
Physical Address	
as above	
Type of Inspection	
<input type="checkbox"/> Tobacco	<input checked="" type="checkbox"/> Other: Food Establishment Safety Reg.
<input type="checkbox"/> Routine	<input type="checkbox"/> Complaint
<input checked="" type="checkbox"/> Follow-up	21.04.21

Under authority of the Public Health Act and/or Tobacco Control Act, an inspection of the above listed facility/operation was conducted and the following observations and/or Orders are made. Required Correction Dates are listed.

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	A re-inspection of this food establishment was conducted today.	
	Improvements noted at the time of inspection.	
	The items noted on the inspection report dated April 21, 2021 were reviewed with the operator. A reminder that these are food safety measures that will require ongoing attention.	
#	404, 702, 607 were observed as corrected.	
#	201, 205, 401, 504, 506/501 still require corrective action.	
	A re-inspection is required to verify ongoing compliance.	

Public Health Officer's Name (print)	Public Health Officer's Signature	Date (d/m/y)
Chloe LeTourneau Vanessa Agila		22.04.21

Owner/Operator (please print)	Owner/Operator's Signature	Date (d/m/y)
Judy Zhou		April 22 2021

Establishment Name <u>The Boardroom Restaurant</u>		Permit Number: <u>2507</u>
Mailing Address <u>891 Mackenzie Hwy Hay River XOE 0R8</u>		Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address <u>891 Mackenzie Hwy Hay River XOE 0R8</u>		Date of Inspection: (d/m/y) <u>21/04/21</u>
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.

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

Food Temperature Observations			
Item / Location	Temp ( $^{\circ}\text{C}$ )	Item / Location	Temp ( $^{\circ}\text{C}$ )
Bottom prep cooler	1.9	rice in cooker	68
Pepsi cooler	2.0	Hamburger	90
pork ribs	3.8		
Pork wontons	82		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	At time of inspection food preparation was observed.	
101	At time of inspection 2 flat of eggs were observed on the counter. Operator informed that eggs were taken out an hour ago. Ensure to take small portions of food at a time during preparation to avoid holding potentially foods in the temperature danger zone for more than 2 hours.	cp1
104/106	Reminder ensure to track time and temperature when cooling large batches of food i.e) rice, soup etc. $60^{\circ}\text{C} - 20^{\circ}\text{C}$ within 2 hours and $20^{\circ}\text{C} - 4^{\circ}\text{C}$ within 4 hours.	
108	Improper thawing method of chicken was observed in the mop sink/utility area in a non food grade container. Chicken was discarded at time of inspection. Proper thawing methods were explained to operator.	CDI

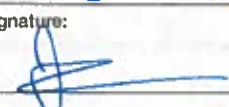


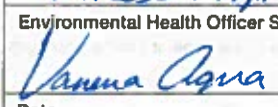
**NON-CRITICAL ITEMS:** Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to 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)	CDI (controlled during inspection)	
				NO (not in compliance)	NA (not applicable)					
Compliance Status					CDI	R	Compliance Status			
Food Equipment and Utensils						Physical Facilities				
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	NA	NOB					
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB					
General Sanitation						Testing Devices/Logging of Temperatures				
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB					
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB					
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB					
704	Adequate protection from vermin and insect pests	YES	NO	NA	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					
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)
201.	No hand washing was observed at time of inspection. Employees were explained to by EHO's on when hand washing MUST occur.	
205.	Ensure food handlers have followed and obtained certificate in food safety course.	22/06/21
401.	Bores in the cooler and freezer containing food were observed to be stored directly on the floor. Ensure all food are 15cm/ 6inch off the floor.	26/04/21
404.	Chemicals not in original containers were not labeled. Label all cleaning/ sanitizing chemical not in their original container with contents. ie) bleach + water	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		Establishment Closed: Yes <input type="checkbox"/> No <input type="checkbox"/>	
Approximate Date of Re-Inspection:		Food Discarded: <input checked="" type="checkbox"/>	Other: <input type="checkbox"/>

Person in Charge Name: <u>Judy Zhou</u>
Person in Charge Signature: 
Date (d/m/y): <u>April 22 2021</u>

Environmental Health Officer Name: <u>Vanessa Aguirre</u>
Environmental Health Officer Signature: 
Date (d/m/y): <u>22/04/21</u>

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Name of Facility or Operation <b>The Boardroom Restaurant</b>	Date (d/m/y) <b>21/04/21</b>
Mailing Address <b>891 Mackenzie Hwy Hay River XOE OR8</b>	
Physical Address <b>891 Mackenzie Hwy Hay River XOE OR8</b>	
Type of Inspection <input type="checkbox"/> Tobacco <input checked="" type="checkbox"/> Other: <b>Food Establishment Safety Reg</b> <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Complaint <input type="checkbox"/> Follow-up	
Under authority of the Public Health Act and/or Tobacco Control Act, an inspection of the above listed facility/operation was conducted and the following observations and/or Orders are made. Required Correction Dates are listed.	

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
501. (note)	Facility has a two compartment and a high temperature dishwasher on site. Ensure sinks are accessible and cleaning for thawing and dishwashing	
504.	Various food items were observed to be stored in non food grade containers (cardboard, rubbermaid containers) Store all food in food grade containers / material i.e) food film.	30/04/21
506/601	Cutting board table by pepsi was observed to be deteriorating and no longer smooth and easily cleanable. Replace cutting board. Knives were observed to be improperly stored throughout the kitchen. Designate area's to store knives. Temperature gauges on high temp dishwasher was not accurate. Repair gauge.	26/04/21
702.	Floor in the walk in cooler and freezer was observed to be covered with cardboard. Remove cardboard to ensure floor is smooth non absorbent and easily cleanable	28/05/21
805.	Provide adequate light in dough preparation room.	22/05/21
607.	Establishment requires general cleaning & sanitizing of entire kitchen. Food debris observed on shelves, floors, by cooking area.	

Public Health Officer's Name (print) <b>Vanessa Agira + Chloe LeTourneau</b>	Public Health Officer's Signature <i>Vanessa Agira</i>	Date (d/m/y) <b>22/04/21</b>
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Owner/Operator (please print) <b>Judy Zhou</b>	Owner/Operator's Signature <i>Judy Zhou</i>	Date (d/m/y) <b>April 22 2021</b>
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