

Establishment Name	The Canteen	Permit Number:	100399
Mailing Address	P.O. Box 30, Paulatuk, NT X0E 1N0	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	Paulatuk	Date of Inspection: (d/m/y)	February 25, 2020
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)		
Compliance Status					CDI	R	Compliance Status			CDI	R
Time/Temperature of Potentially Hazardous Foods					Personal Hygiene of Food Service Workers						
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$		YES	NO	NA	NOB					
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$		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					Potentially Hazardous Foods Protected from Contamination						
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					
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					
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 ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
2-door refrigerator : (beverage cooler)	2.5 $^{\circ}\text{C}$ (~ 36.5 $^{\circ}\text{F}$)				

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Store sells prepackaged snacks and beverages, as well as canned foods and dry goods.	
205	Provide proof of valid and recognized food safety training certification for at least one food handler during the hours of operation.	3-4 months
401, 404	Store dry goods (bags of sugar) away from chemicals.	CDI
506	Clean the tanguard inside the beverage cooler.	March 2, 2020
605	Increase lighting in the main store area. (light panel just had not been turned on).	

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)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)			
Compliance Status					CDI	R	Compliance Status			CDI	R	
Food Equipment and Utensils						Physical Facilities						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB		601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB		602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB
503	Proper storage of frozen food items	YES	NO	NA	NOB		603	Proper disposal of sewage & waste water	YES	NO	NA	NOB
504	Food stored in food grade material	YES	NO	NA	NOB		604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB		605	Adequate lighting; lighting protected	YES	NO	NA	NOB
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB		606	Adequate mechanical ventilation;	YES	NO	NA	NOB
General Sanitation						Testing Devices/Logging of Temperatures						
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB		801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB		802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB		803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB		Other					
705	Living or sleeping quarters separated from food service area <i>Upstairs</i>	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							

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
702	Areas of the back store currently under renovation, including walls and ceilings in several storage spaces. Some walls show mould staining on the drywall - affected drywall must be replaced, and sources of moisture must be eliminated. Ensure walls and ceilings are smooth, cleanable and non-absorbent.	Oct. 31, 2020
	No other observations made at time of inspection.	

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: <input type="checkbox"/> Other: <input type="checkbox"/>

Person in Charge Name:	<i>x GARY REINHOLD</i>
Person in Charge Signature:	<i>Gary Reinhold</i>
Date (d/m/y)	<i>28/02/2020</i>

Environmental Health Officer Name:	<i>Shawn Hardy</i>
Environmental Health Officer Signature:	<i>Shawn Hardy</i>
Date (d/m/y)	<i>February 28, 2020</i>