Hot holding temperatures 260°C YES NO NA NOB 202 Adequate handwashing facilities supplied & accessible 203 Food handlers free of disease or condition that may spread through food YES NO NOB 204 Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food YES NO NOB 205 Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food YES NO NOB 205 Food training certification YES NO NOB 205 Food training certification YES NO NOB 206 YES NO NOB 207 Food part thanking procedures for hot holding YES NO NOB 207 Food water and Ice from Approved Sources 208 Food blained from approved sources 209 Food blained from approved sources YES NO NOB 209 Food blained from approved sources 209 Food blained from approved sources YES NO NOB 209 Food blained from approved sources YES NO NOB 209 Food blained from approved sources YES NO NOB 209 Food blained from approved sources YES NO NOB 209 Food blained from approved sources YES NO NOB 209 Food blained from approved sources YES NO NOB 200 Food blained from approved sources YES NO NOB 200	Establ	Ishment Name Capitol	Theets	ne o	2000	1.11		Permit Number:	28		
Physical Address 4920 - 52 nd , Ylk , NT x A 2 NT Date of Inspection Complaint Follow-up Inspection If follow-up, date of previous Inspection (d/m/y); To 7 19 15 0 T 19 15 15 15 15 15 15 15	Mailing	Address 4920 -52mi				☑Yes □ No					
Routine inspection Complaint Follow-up inspection If follow-up, date of previous inspection (d/m/y); RITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critics is 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 critics is must be corrected or revocation or suspension of your Food Establishment Permit and closure of your establishment in revocation or suspension of your Food Establishment Permit and closure of your establishment. Failure to immediately correct or control critics are many to prevent the previous of your establishment. Failure to immediately correct or control critics. GEND Circle One of: YES (in compliance) NO (not in compl							D-11			19	
smust 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 critics may result in revocation or suspension of your Food Establishment Permit and closure of your establishment. GEND Circle One of: YES (in compliance) NOB (not observed) NA (not applicable) Compliance Status CDI R Com	Routin	e Inspection 🖳 Complaint	□ Follow-	up Insp	ection 🗆	if fol	low-up, date of prev	ious inspection (d/m/y)			
Food properly labeled Food properly labeled Food Temperature Observations Temp (°C) Item / Location Observations and Corrective Actions Toric chemicals properly labeled, stored or used to prevent food contamination Temp (°C) NOB Temp (°C) Item / Location Carrection Date	Tin 01 Colc 02 Hot 03 Proporigi 04 Prop 05 Ade tem 06 Prop 07 Prop 08 Prop	t be corrected at the time of inspective sult in revocation or suspension. Circle One of: Compliance State Compliance State Temperature of Potential I holding temperatures ≤ 4°C holding temperatures ≥60°C Der cooking of raw food of animal of the cooking time and temperatures der cooling time and temperatures der monitoring of temperatures der reheating procedures for hot holding temperatures der thawing procedures Food, Water and Ice from A	Compliance) Is in compliance) Is Hazardous F YES NO NA NOE	I in a mablishm NOE NA (CDI DOODS 3 3 3 3 3 4 3 6 6 6 6 6 6 6 6 6 6 6 6 6	nanner tha nent Permi 3 (not obs (not appl	201 202 203 204 205 401 402	t pose a food safe osure of your estate osure os	ty threat. Failure to impolishment. In Box: R (rep CD) (compliance Status of the stat	peat violation) Introlled during installed during install	spection	on)
Used to prevent food contamination VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal of returned, previously served food VES NO NOB 405 Proper disposal o			YES NO NOB						WES NO NOB		
Food Temperature Observations Item / Location			YES NO NOB				used to prevent food	contamination	TES NO NOB		
Item / Location (°C) Item / Location (°C) Item / Location (°C) Temp (°C) Item / Location (°C) Temp (°C) Item / Location (°C) Correction Date	03 Foo	d properly labeled	YES NO NOB			403		deried, previously	YES DO NOB		
Observations and Corrective Actions		Item / Location		Ite	m / Locat	ion		Item / L	ocation		
Observations and Corrective Actions	-	1945				- 2		4 - 41-	0-95-WA :		
	Item		Observa	tions	and C	orrec	tive Actions				
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NWT1411/0914

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.

Food Equipment and Adequate facilities available to wash, rinse and sanitize utensits and/or equipment. Appropriate procedures followed for mechanical and/or manual dishwashing		CDI	R			Compliance Status		CDI	F
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment. Appropriate procedures followed for mechanical and/or manual dishwashing				TIPAT				(1) (A) (A)	
and sanitize utensils and/or equipment. Appropriate procedures followed for mechanical and/or manual dishwashing	YES NONA MOR					Physical Facili	ties		
io2 mechanical and/or manual dishwashing	THE PERSON NAMED IN			601		act surfaces properly constructed or cceptable material used.	YES NO NA NOB	1634	i Çi
03 Proper storage of frozen food items	YES NO NA NOB			602	Hot & cold	water available; adequate pressure	YES NO NOB		
The state of the s	503 Proper storage of frozen food items YES NO NA NOB			603		posal of sewage & waste water lies: adequate number, properly	YES'NO NOB		
64 Food stored in food grade material Equipment and utensils that contact food are	(ES NO NA NOB	1,010,01		604	constructe	d, supplied and cleaned	TES NO NOB	20	
	PES NO NOB			605	Adequate I	ighting; lighting protected	YES NO NOB		
	ESNO NOB			606		mechanical ventilation, clean, uncluttered, cleaning and	YES NO MA NOB		
General Sanitat	tion			607	maintenan	ce equipment properly stored	YES DO NA NOB		
Garbage & refuse properly disposed and 01 facilities maintained	MES NO NOB					Testing Devices/Logging o	f Temperatures		
Non-food contact surfaces properly constructed, in good repair and clean	YES NO NOB			801	Working di gauges	shwasher temperature and pressure	YES NO NA NOB		P
Food handlers properly attired and good personal hygiene	YES NO NA NOB			802		est kits and/ or papers provided	YES NO NA NOB		
	(ES)NO NOB			803	Temperatu storage un	re logs maintained for refrigerated its (non-regulatory requirement)	YES NO NA NOB		
Living or sleeping quarters separated from 05 food service area	YES NO NA NOB					Other			
Birds or animals other than guide dogs excluded from premises	YES NO NA NOB	11 11 11 11							
Wiping cloths used properly and stored or in sanitizing solution	YES NO NA NOB					The same of the sa	hith my side		
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	E	nfor	ceme	ent A	Action:	(Mark "√", if Applicable)			-
Re-Inspection Required: Yes	No				Establish	ment Closed Yes	No 🗗		
approximate Date of Re-Inspection:			UE		Food Dis	carded Other			
Person in Charge Name:	200				Environmen	ital Health Officer Name:	inan D	1-	~
Person in Charge Name: CHUS LA	200					atal Health Officer Name:	iray R	ph	Ì