

Establishment Name	Chase's Pit Stop	Permit Number:	2330 (expired)
Mailing Address	P.O. Box 607 Fort Smith, NT	Permit Posted:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Physical Address	376 Calder Ave, Fort Smith, NT, X0E 0P0	Date of Inspection:	June 16, 2022
Routine Inspection <input 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)
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Compliance Status		CDI	R
Time/Temperature of Potentially Hazardous Foods			
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			
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	

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 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	
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 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 ($^{\circ}\text{C}$)
Fridge	2.4 $^{\circ}\text{C}$		
Chest freezer	-30.8 $^{\circ}\text{C}$		
Ice cream freezer	-25 $^{\circ}\text{C}$		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	A routine inspection is conducted today at the facility and at the time of inspection following is observed:	
303	Foods not labelled with name and date of preparation in the fridge.	June 17, 2022
202	A hand washing station is required in front of store where soft serve ice cream is being served. It should be equipped with liquid soap and paper towel, hot and cold running water.	Next Routine inspection
205	There must be at least one food handler with valid food safety certificate on site at all times.	16 July 2022
Note:-	Operator is required to apply for renewal of Food Permit.	

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			
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				
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)
604	No paper towel in the toilet facility.	Immediately
802	No test strips are available to verify sanitizer's strength. The bleach solution's strength is high.	
<p>Note:- Test strips provided to the staff/owner.</p> <p>- Person in charge informed that no cooking has occurred in around 2 months. Only baking of cookies, brownies, slushies, soft serve ice cream and hard ice cream is being served.</p> <p>- Facility is in the process of being sold. New owners would require to apply for permit.</p>		

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

Person in Charge Name: Beatrice Bourke
Person in Charge Signature:
Date (d/m/y): 16 June - 2022

Environmental Health Officer Name: RITTI MATTOO
Environmental Health Officer Signature:
Date (d/m/y): June 16, 2022