



# FOOD ESTABLISHMENT INSPECTION REPORT

NT-14073

## Section 1: Facility Information

Establishment Name	Chew's & Bites					
Address	1304 - 5303 52nd St, Yellowknife					
Facility Type	Home-based FTE					
Report Type	<input checked="" type="radio"/> Routine	<input type="radio"/> Complaint	<input type="radio"/> Follow-Up	<input type="radio"/> Pre-operational	<input type="radio"/> Consultation	<input type="radio"/> Other
Date of Report	Feb 14, 2023			Permit Number		

Environmental Health inspections under the authority of the Public Health Act determine the level of compliance with the Food Establishment Safety Regulation (FESR). Violations cited in this report shall be corrected within the time frame specified. Failure to comply with the requirements may result in the suspension of the permit and/or regulatory enforcement.

Circle suggests compliance status. N/O = Not observed; N/A = Not Applicable; CDI = Corrected during inspection; R = Repeated non-compliance

## Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	YES NO N/O N/A			23	Proper use and storage of clean utensils	YES NO N/O N/A		
2	The permit is posted in a conspicuous location.	YES NO N/O N/A			24	Appropriate maintenance of food contact surfaces	YES NO N/O N/A		
3	Risk assessment - extensive food preparation.	YES NO N/O N/A			25	Appropriate maintenance of non-food contact surfaces	YES NO N/O N/A		
4	Risk assessment - minimal food preparation.	YES NO N/O N/A			26	No room with food used for sleeping purposes	YES NO N/O N/A		
5	Risk assessment - intermediate food preparation.	YES NO N/O N/A			27	Dipper well with running water	YES NO N/O N/A		
6	Cold holding and storage of food below 4°C or 40°F.	YES NO N/O N/A			28	Food grade products for food contact surface sanitization	YES NO N/O N/A		
7	Frozen food holding and storage below -18°C or 0°F.	YES NO N/O N/A			29	Food contact surfaces washed>rinsed>sanitized after each use	YES NO N/O N/A		
8	Proper food cooling method used.	YES NO N/O N/A			30	Appropriate two-compartment sink available and used	YES NO N/O N/A		
9	Food is cooked to a high enough safe internal temperature.	YES NO N/O N/A			31	Appropriate three-compartment sink available and used	YES NO N/O N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES NO N/O N/A			32	The proper method used for manual dishwashing	YES NO N/O N/A		
11	The facility uses a proper re-heating method.	YES NO N/O N/A			33	The high-temperature dishwasher is operating appropriately	YES NO N/O N/A		
12	Monitoring of food safety temperatures.	YES NO N/O N/A			34	Low-temperature dishwasher operating appropriately	YES NO N/O N/A		
13	Proper hand hygiene practice by food handlers.	YES NO N/O N/A			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES NO N/O N/A		
14	Acceptable personal hygiene and behaviour or practices.	YES NO N/O N/A			36	Sanitary maintenance of staff / public washrooms	YES NO N/O N/A		
15	Certified food handler in a supervisory role.	YES NO N/O N/A			37	Lighting adequate for food preparation/cleaning	YES NO N/O N/A		
16	Free from infectious disease and confirmation of non-infection.	YES NO N/O N/A			38	Mechanical ventilation operable where required	YES NO N/O N/A		
17	All foods are obtained from acceptable sources.	YES NO N/O N/A			39	Adequate garbage and liquid waste management	YES NO N/O N/A		
18	Separate raw foods storage and handling.	YES NO N/O N/A			40	General housekeeping and sanitation are satisfactory	YES NO N/O N/A		
19	Food is protected from potential contamination and adulteration.	YES NO N/O N/A			41	Pest control / adequate protection of pests	YES NO N/O N/A		
20	Toxic/poisonous substances are stored separately from food.	YES NO N/O N/A			42	Exclusion of live animals on the premises	YES NO N/O N/A		
21	Supply of hot and cold running water under pressure.	YES NO N/O N/A			43	Observation of health hazards	YES NO N/O N/A		
22	Handwashing stations are provided & adequately supplied.	YES NO N/O N/A							

## Section 3: Inspection Outcome

Satisfactory Compliance	<input checked="" type="checkbox"/>	Follow Up Required (Date)		Item(s) Seized or Discarded	
Permit Revoked	<input type="checkbox"/>	Warning Letter Issued		Fine Issued	

## Section 4: Signature

Person In Charge	Environmental Health Officer
Name: Leilani Alcock	Name: Colin Moore
Title:	Title: EHO



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature

Equipment	Description	Temperature	Equipment	Description	Temperature

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature

Section 6: Inspection Details

Act and Regulation excerpts in this report are for information only and not the basis for legal or judicial determinations. Please verify the most current version of the Act and Regulation for correct sections and wordings.

cold holding 3.8

Frozen hold -24  
-20