Establishment Name Fort Good Hope Co-op LATO LTD. Mailing Address P.O Box 13 Fort Good Hope NT XOE ONO	Permit Posted:	Yes D No
Physical Address Fort Good Hope NT XOE OHO	Date of Inspection: (d/m/y)	14/12/2
Routine inspection 🗵 Complaint 🗆 Follow-up inspection 🗆 If follow-up, date of pre	vious inspection (d/m/y);

items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEG	END Circle One of:		compliance) in complian		NOB (not observed NA (not applicable			
	Complian	ce Statı	IS		CDI	R		
	Time/Temperature or	f Potentiali	y Hazardou	s Foo	ods	a en	0.00	
101	Cold holding temperatures ≤ 4	l°C	YES NO NA	NOB			201	
102	Hot holding temperatures ≥60	°C	YES NO NA		SE T		202	
103	Proper cooking of raw food of origin	animal	YES NO NA				203	
104	Proper cooling time and temp	eratures	YES NO (A)	NOB		la.	204	
105	Adequate equipment to maint temperatures	ain food	(ES)NO NA				(205)	
106	Proper monitoring of tempera	lures	KES NO NA	NOB			(205)	
107	Proper reheating procedures	for hot holding	YES NOWA	NOB				
108	Proper thawing procedures		YES NO NA	NOB-			401	
	Food, Water and	Ice from A	pproved So	urce	8		402	
301	Food obtained from approved	sources	VES NO	NOB			403	
802	Food in good condition, safe a	and	YES (G)	NOB	/	/	404	
303	Food properly labeled		(FES NO	NOB			405	

rved) able)		eat violation) ntrolled during in	spectio	n)
	Compliance Status		CDI	R
00	Personal Hygiene of Food S	ervice Workers		
201	Hands clean & properly washed	YES NO NOB		
202	Adequate handwashing facilities supplied & accessible	YESNO NOB		
203	Food handlers free of disease or condition that may spread through food	YESNO 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 Protec	ted from Conta	minat	lon
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)	VES NO NOB		
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NOB		
405	Proper disposal of returned, previously served food	YES NO (M)NOB		

		Food Temperature Obser	vations		
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
Produce cooler	4.4	Frozen meat	-14	Walk in cooler	28
Sandwich cooler	12	RTE frozen food	-25		
Darry Cooler	1.4	Ico cream freeze	-21		
Deli 'cooler	2.2	Walk in Preezer	-21		

item Number	Observations and Corrective Actions	Correction Date (if applicable)
	At time of inspection no food preparation was observed.	
	Note: Store was observed to be well maintained and clean!	13
302.	Expired body food and medication were observed along with a few food items passed thest before date. Remove expired products and ensure regular check and rotation of food	CPI
205	Ensure a certified food handler is present during the hours of operation.	14/02
605	Provide light cover for light above food preparation area.	14/01

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

			(not ol not ap						n)
Compliance Statu	s	CDI	R			Compliance Status		CDI	R
Food Equipment and	d Utensils					Physical Facilit	ties		
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB	11.50		6		Food contact surfaces properly constructed or located. Acceptable material used.	YES NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB	17	- V	6	02	Hot & cold water available; adequate pressure	VES NO NOB	Transfer of	
03 Proper storage of frozen food items	GO NO NA NOB			6		Proper disposal of sewage & waste water	YESNO NOB		
Pood stored in food grade material	WENO NA NOB		102	6		Toilet facilities: adequate number, properly constructed, supplied and cleaned	ESNO NOB	14	
Equipment and utensils that contact food are corrosion resistant and non-toxic	вои оива		9	6	105	Adequate lighting; lighting protected	YES O NOB	10	9
Equipment in good repair, cleaned and sanitized	ENO NOB	5-		6	06	Adequate mechanical ventilation;	YES NO NA' NOB		
General Sanita		.811	TAX III	16		Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES NO NA NOB	5	
Garbage & refuse properly disposed and 01 facilities maintained	FÉS NO NOB	50				Testing Devices/Logging o	f Temperatures		
Non-food contact surfaces properly 02 constructed, in good repair and clean	YES NO NOB			8		Working dishwasher temperature and pressure gauges	YES NO (NA) NOB	110/50	
Food handlers properly attired and good	ES NO NA NOB			6. 50		Chemical test kits and/ or papers provided	YES NO NA NOB		
703 personal hygiene Adequate protection from vermin and insect						Temperature logs maintained for refrigerated		No.	
Living or sleeping quarters separated from	VES NO NOB			8	103	storage units (non-regulatory requirement) Other	YES NO NA (NOB)	=14	
05 food service area Birds or animals other than guide dogs	YES NO NA NOB	5 54				memos veice and and the Arm			
Wiping cloths used properly and stored	YES NO NA NOB				+	The state of the s	Total Committee		H
07 in sanitizing solution	YES NO NA NOD				N	liminism two tubethis in production	SIE HE NE		
item	Observation	ns a	and	Cor	re	ctive Actions	Star BOALT SOLE		ate
							The state of the s	(If app	licat
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					918 519	CALLED THE RESERVE			
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	E	nfor	rcem	nent	L A	ction: (Mark ⁴√", if Applicable)			
Re-Inspection Required: Yes	Market Market	nfor	rcem	nent	t A		No		
	No.⊠	nfor	rcem	nent	t A		No.K		
Approximate Date of Re-Inspection:	Market Market	nfor	rcem	nent		Establishment Closed Yes	No.		
Approximate Date of Re-Inspection: Person in Charge Name: Tom Forus	Market Market	nfor	rcem	nent	E	Establishment Closed Yes Food Discarded Other Environmental Health Officer Name:	noko essa Agi	G	
Approximate Date of Re-Inspection:	Market Market	nfor	rcem	nent	E	Establishment Closed Yes Food Discarded Other	No.K.	G	