	K'e Coop		Permit Number: 100 à 15	
Mailing Address P.O. BOX	77, lutselk'	e NT XDE IAD	Permit Posted: XYes Q No	
Physical Address LND Street r	name or building	number) lutsel	Date of Inspection: 64. No	v. 19
Routine Inspection Compl			vious inspection (d/m/y) ;	
is must be corrected at the time of ins is may result in revocation or suspens GEND Circle One of: YES	spection or controlled in a manner ion of your Food Establishment Per (In compilance) NOB (not not in compilance) NA (not a	that will not pose a food safe ermit and closure of your esta observed) Mark* pplicable)	ons of the Food Establishment Safety Resty threat. Failure to immediately correct blishment. R (repeat violation) CDI (controlled during	t or control critical
•				
Time/Temperature of Potent 1 Cold holding temperatures ≤ 4°C	Ially Hazardous Foods	201 Hands clean & prope	al Hyglene of Food Service Works	
2 Hot holding temperatures ≥60°C	YES NO NA NOB		ing facilities supplied & YES NO NO	
Proper cooking of raw food of animal origin	YES NO NA NOB		of disease or condition that	
Proper cooling time and temperatures	YES NO NA NOB		proper utensils to avoid	
Adequate equipment to maintain food temperatures	YES NO NA NOB	cooked/prepared for 205 Food training certific	YES NO NA NO	
Proper monitoring of temperatures Proper reheating procedures for hot hold	YES NO NA NOB	<u> </u>	rdous Foods Protected from Con	tamination
Proper thawing procedures	YES NO NA NOB	401 Food separated and		8
Food, Water and Ice from Food obtained from approved sources		sanitized 403 Facility free of pests	YES NOWA NO	
Food obtained from approved sources Food in good condition, safe and	(YES)NO NOB	404 Toxic chemicals pro	perly labeled, stored or	
Food in good condition, safe and unaltered Food properly labeled	YES NO NOB	used to prevent food 405 Proper disposal of re		
		served food	1123110 (110	
	Food Tempera	ature Observations		Temp
Item / Location	(°C) Item / Lo	cation (°C)	Item / Location	(°C)
ghoozen 1	-19.5 coolon	1 9.6		
, 2	-90 11	2 1.+		
3	-18	3 2.0		
1 4	-191			<u>v</u>
em	Ohservations and	Corrective Actions		Correction Date
mber				(if applicable)
2 - (222): 0	10400 H 10400 H 100			
	al food items			
	ir "boat belo	ALCOHOL: NO.	It is no comme	Joseph L
			d and that	
increased			ith bood bolow	
700	The state of the s	e .	ential Costum	ł i
those wit	hout inform	my and to	rentral Contum	<u> </u>
of Potatoes in	Logo Observe	al incl. I	12001 - 1:0001	11144101
- 11 0.	U	or not be	though beaute	THINK UT.
on the flo	D(

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

EGEND Circle One of: YES (in compliance) NO (not in compliance)		NOB (not observed) NA (not applicable)							
		CDI	001(00110)			CDI	R R		
Compliance Status									
Food Equipme			ii bec	Physical Facilities					
Adequate facilities available to wash and sanitize utensils and/or equipme	ent. YES NO(NA) NOB			601		tact surfaces properly constructed or Acceptable material used.	YES NO NA NOB		
Appropriate procedures followed for mechanical and/or manual dishwast				602	Hot & col	d water available; adequate pressure	YES NO NOB		
503 Proper storage of frozen food items	KES NO NA NOB	34	111	603	Proper d	sposal of sewage & waste water illities: adequate number, properly	YES NO NOB		
Food stored in food grade material Equipment and utensils that contact	(KES)NO NA NOB			604		ted, supplied and cleaned	YESNO NOB		
505 corrosion resistant and non-toxic Equipment in good repair, cleaned a	∕∕E≥ NO NOB			605	Adequate	lighting; lighting protected	(YES)NO NOB		
506 sanitized	YES NO NOB	<u> </u>		606		e mechanical ventilation;	YES NO NA NOB	47	_
General	Sanitation			607		ance equipment properly stored	YES NO NA NOB		
Garbage & refuse properly disposed and 701 facilities maintained VES NO NOB				L	Testing Devices/Logging of Temperatures				
Non-food contact surfaces properly 702 constructed, in good repair and clea	8			801	Working gauges	dishwasher temperature and pressure	YES NO NA NOB		
Food handlers properly attired and g personal hygiene			= 1		Chemica	test kits and/ or papers provided	YES NO NA NOB		
Adequate protection from vermin an 704 pests					Tempera	ture logs maintained for refrigerated inits (non-regulatory requirement)	YES NO NA NOB		
Living or sleeping quarters separate 705 food service area					Other				
Birds or animals other than guide do			-11-1	1	Nie-				
Wiping cloths used properly and sto 707 in sanitizing solution									
		,			0-			Щ.,	
NOTE: This for	d estable	ide	me	nt con	doe	one packac	s for	(if app	
NOTE: This form	way F		mei de no	con	00_	propackac propackac	o food ged duco		
NOTE: This form	way F		d	con	00_	propackac	yed		:
NOTIF: This form	way F		d	con	00_	propackac	yed		
NOTIF: This form	Lo, With		d (ex	cot	propackac	yed		
Por sa	Lo, With		d (ex	Cor	propackac	yed		
Por Sa	Lo, With		d (ex	COF	propackac timely propackac (Mark ">", if Applicable)	duco		
Por sa	Lo, With		d (ex	COF	Propackac This of propackac Th	duco		
Re-Inspection Required: Yes Approximate Date of Re-Inspection:	Lo, With	Enfoi	rcem	ent A	CO-F Co-F Co-F Co-F Co-F Co-F Co-F Co-F Co	Propackac This of propackac Th	Jed Jauco	\\\ \\ (1