

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.

Food Temperature Observations							
Item / Location	Temp (°C)		Item / Location	Temp (°C)		Item / Location	Temp (°C)

NWT1411/1020

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)			
				NO (not in compliance)	NA (not applicable)			CDI (controlled during inspection)			
Compliance Status				CDI	R	Compliance Status				CDI	R
Food Equipment and Utensils						Physical Facilities					
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	501	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	502	Hot & cold water available; adequate pressure	YES	NO	NA	NOB
503	Proper storage of frozen food items	YES	NO	NA	NOB	503	Proper disposal of sewage & waste water	YES	NO	NA	NOB
504	Food storage containers not used for other purposes	YES	NO	NA	NOB	504	Toilet facilities: properly constructed, supplied & cleaned	YES	NO	NA	NOB
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	505	Adequate lighting; lighting protected	YES	NO	NA	NOB
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	506	Adequate mechanical ventilation;	YES	NO	NA	NOB
General Sanitation						Testing Devices/Logging of Temperatures					
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB	801	Proper location of thermometers and thermometers working accurately	YES	NO	NA	NOB
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB	802	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB
703	Food handlers properly attired	YES	NO	NA	NOB	803	Chemical test kits and/ or papers provided	YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB						
706	Premises free of live birds and animals	YES	NO	NA	NOB						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	EHO has no objection to issuance of home-based FEP	

Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

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 Signature _____
Date (d/m/y) 02/02/2021

Inspector Signature	
Date (d/m/y)	02/02/2021