

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)
walk in cold	2.2	cold hold 1	3.3	hot hold 1	81
" " frozen	-29	2	0.2		
		3	3.2		
		4/5	3.2		

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) NO (not in compliance)		NOB (not observed) NA (not applicable)		Mark "✓" in Box:		R (repeat violation) 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)
501	Sanitizer reservoir empty on low-temp mechanical dishwasher - replace empty container	CDE
	Dishwasher rinse temp measured @ 50.8°C	

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"/>	Establishment Closed:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:			Food Discarded:	Other:

Person in Charge Signature	<i>[Signature]</i> AZA BenHelle
Date (d/m/y)	31/08/22

Inspector Signature 

Date (d/m/y) 31/08/2022