

Establishment Name	Coyote Bistro of a Coyote family Steakhouse	Permit Number:	NT-14449
Mailing Address	5021 Furleyson Dr Unit #2	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	482 Range Lake Road, Yellowknife, NT	Date of Inspection:	Feb 20, 2023
Routine Inspection <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-up Inspection <input type="checkbox"/>	If follow-up, date of previous inspection (d/m/y) ;

**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.

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)
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Compliance Status		CDI	R	Compliance Status		CDI	R
<b>Time/Temperature of Potentially Hazardous Foods</b>				<b>Personal Hygiene of Food Service Workers</b>			
01	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>		201	Hands clean & properly washed	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> NOB <input type="checkbox"/>	
02	Hot holding temperatures $\geq 60^{\circ}\text{C}$	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>		202	Adequate handwashing facilities supplied & accessible	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> NOB <input type="checkbox"/>	
03	Proper cooking of raw food of animal origin	YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> NOB <input type="checkbox"/>		203	Food handlers free of disease or condition that may spread through food	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>	
04	Proper cooling time and temperatures	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>		204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>	
05	Adequate equipment to maintain food temperatures	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>		205	Food training certification	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>	
06	Proper monitoring of temperatures	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>		<b>Potentially Hazardous Foods Protected from Contamination</b>			
07	Proper reheating procedures for hot holding	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>		401	Food separated and protected	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>	
08	Proper thawing procedures	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>		402	Food contact surfaces cleaned and sanitized	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>	
<b>Food, Water and Ice from Approved Sources</b>				403	Facility free of pests (vermin and insects)	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>	
101	Food obtained from approved sources	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>		404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>	
102	Food in good condition, safe and unaltered	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>		405	Proper disposal of returned, previously served food	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>	
103	Food properly labeled	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB <input type="checkbox"/>					

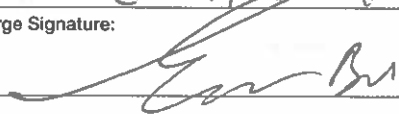
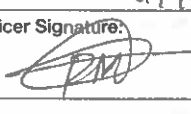
Food Temperature Observations			
Item / Location	Temp ( $^{\circ}\text{C}$ )	Item / Location	Temp ( $^{\circ}\text{C}$ )
Fridge 13	-4.7	Walk-in-cooler	3.2
Fridge 5	-3.3	Walk-in-freezer	-33.7
Salad Bar cooler	-2.3	Prep table 1	9.3
Fridge 4	-2.3	Prep table 2	1.1
		Freezer (masterchef)	-25.0
		Freezer (salmon)	-19.7
		Hot holding (gravy)	65.4
		Hot holding (pasta sauce)	77.4

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Routine inspection was conducted today and following was observed:-	
101	Prep table 1 recorded $9.3^{\circ}\text{C}$ with infrared thermometer. Foods in the prep table 1 cooler were sliced tomatoes and pickled cucumbers recorded around $8^{\circ}\text{C}$ with calibrated probe thermometer. Foods were discarded.	April 28, 2023
302	Foods in the walk-in-cooler, walk-in-freezer and fridge should be covered.	immediately
205	No one available with food handler certificate in the establishment at the time of inspection. At least one person with valid food handler certificate must be present at all times.	1 week (Feb 28, 2023)
103	Droppings were observed in the dry storage area. Operator is directed to have a pest control company to assess	Feb 22, 2023

**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 within 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)							
<b>Compliance Status</b>								CDI	R		<b>Compliance Status</b>								CDI	R			
<b>Food Equipment and Utensils</b>										<b>Physical Facilities</b>													
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.							YES	NO	NA	NOB	601	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	602	Hot & cold water available; adequate pressure							YES	NO	NA	NOB
503	Proper storage of frozen food items							YES	NO	NA	NOB	603	Proper disposal of sewage & waste water							YES	NO	NA	NOB
504	Food stored in food grade material							YES	NO	NA	NOB	604	Toilet facilities: adequate number, properly constructed, supplied and cleaned							YES	NO	NA	NOB
505	Equipment and utensils that contact food are corrosion resistant and non-toxic							YES	NO	NA	NOB	605	Adequate lighting; lighting protected							YES	NO	NA	NOB
506	Equipment in good repair, cleaned and sanitized							YES	NO	NA	NOB	606	Adequate mechanical ventilation;							YES	NO	NA	NOB
<b>General Sanitation</b>										<b>Testing Devices/Logging of Temperatures</b>													
701	Garbage & refuse properly disposed and facilities maintained							YES	NO	NA	NOB	801	Working dishwasher temperature and pressure gauges							YES	NO	NA	NOB
702	Non-food contact surfaces properly constructed, in good repair and clean							YES	NO	NA	NOB	802	Chemical test kits and/ or papers provided							YES	NO	NA	NOB
703	Food handlers properly attired and good personal hygiene							YES	NO	NA	NOB	803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)							YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests							YES	NO	NA	NOB	<b>Other</b>											
705	Living or sleeping quarters separated from food service area							YES	NO	NA	NOB												
706	Birds or animals other than guide dogs excluded from premises							YES	NO	NA	NOB												
707	Wiping cloths used properly and stored in sanitizing solution							YES	NO	NA	NOB												

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	the pest management.	
607	Premises required cleaning.	next routine insy
802	At the time of inspection, no test strips were available. Test strips provided to the operator.	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:		Establishment Closed	
Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:		Food Discarded	
		Yes <input checked="" type="checkbox"/> Other <input type="checkbox"/>	
Person in Charge Name: EDWARD BWT		Environmental Health Officer Name: RITTI MATTOO	
Person in Charge Signature: 		Environmental Health Officer Signature: 	
Date (d/m/y)		Date (d/m/y)	
		Feb 20, 2023	