Establishment Name	thia Ste	War	T	Permit Number:	Yew perr	nit
Mailing Address P.O. Box	1802 IN	INVIK	NT XOE	Permit Posted:	☐ Yes ☐ No	
Physical Address 4	Carrico in	Row	TIMINITY	Date of Inspection: (d/m/y)	Canada 16	2021
Routine Inspection	it Follow-up	Inspection	If follow-up, date of prev		aviary le	, avag
inspection					,	
CRITICAL ITEMS: Based on the	inspection today, the c	critical items i	dentified below are violation	ns of the Food Establis	hment Safety Regul	ations. Critical
items must be corrected at the time of inspetitems may result in revocation or suspension	ection or controlled in n of your Food Establis	a manner tha shment Perm	at will not pose a food safet iit and closure of your estab	ty threat. Failure to imr olishment.	nediately correct or	control critical
LEGEND Circle One of: YES (in	compliance)	NOB (not obs NA (not appl	served) Mark"	√ " in Box: R (rep	eat violation) ntrolled during ins	pection)
Compliance Stat	us	CDI R	Com	pliance Status	6	CDI R
Time/Temperature of Potentia	lly Hazardous Food	is	Persona	Hygiene of Food	Service Workers	
101 Cold holding temperatures ≤ 4°C	PES NO NA NOB		201 Hands clean & prope		YES NO NOB	
102 Hot holding temperatures ≥60°C	YES NO NA NOB	911 1	202 Adequate handwashi accessible	ng facilities supplied &	YES NO NOB	
103 Proper cooking of raw food of animal			203 Food handlers free of	f disease or condition that		
origin 104 Proper cooling time and temperatures	YES NO NA MOB		may spread through the Food handlers using	food proper utensils to avoid	YES NO NA NOB	
105 Adequate equipment to maintain food	- 0	d Julo ba	204 unnecessary hand co cooked/prepared food		YES NO NA NOB	
temperatures Proper monitoring of temperatures	YES NO NA NOB	Health a:	205 Food training certific		WES NO NA NOB	
Proper reheating procedures for hot holding			Potentially Haza	rdous Foods Protec	ted from Contan	nination
108 Proper thawing procedures	YES NO NA NOB	dhodius	401 Food separated and		VES NO NA NOB	
Food, Water and Ice from			402 Food contact surface sanitized		YES NO NA NOB	
301 Food obtained from approved sources	VES NO NOB		403 Facility free of pests 404 Toxic chemicals prop	(vermin and insects) perly labeled, stored or	VES NO NOB	
Food in good condition, safe and unaltered	YES NO NOB		used to prevent food	contamination	YES NO NOB	
303 Food properly labeled	YES NO NOB		405 Proper disposal of re served food	turned, previously	YES NO NOB	
			ure Observations			
Item / Location	Temp (°C)	Item Logan	GOD (°C)	Item / I	ocation	Temp (°C)
EviniMaire trida	1: 4,5%	21	JE N GE	fridae:	2 19	
Frends	- 119	1-13	28/ 1	1	100	
Truck	100	, - 17	7	were.	770	
into contact wiln raw meet	- 1-01	SOSTRUZ IN	office one altread politic	unters, utansilis, d	oo desw -	
Preezer Chest:	3-17-6	finet lente	or segment of the second	meals, poultry al-	lis violog -	
Item Number	Observation	ns and C	orrective Actions		NE QUOTE NE	Correction Date
Mila. The baling	pertion	06/1	. 0 1/2/1.	N N	6-1	(if applicable)
Hote installed	pection	or vu	mestitur	n 16 1	wa .	
preparation.	or hand!	ing 4	It Time of	1 spectal	9n.	
			SAMEO.			
106 Encure the	+ All Cok	C (+06	rage units	(toide	es and	
Colored an	of any	nid 141	the Maria	ter		Graned inte
Treezers) at	t cycliff	ec wi	may herma	were,	ina	Juverce
I have temper	anures c	crer	Egularly 1	non sol	ea	
operator al	so (une	ntly	yossesses	internal	Thermone	ster
For Veri fund	g interna	1 Hen	hearture of	hot foa	er.	
,	/		, , , , , ,			
301 Ensure Max	111 h.n.	V und	Lith and	11/2 1/2	amod 1	
Visure I'var	an real	1 1	Mal Ind	ings off	the to	
1 M public	are obje	Mell	from leg.	ally new	usted	
and reput	able sour	ees.	. 0	/		
. , , , , ,	V. In					
NWT1411/0914						

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.

	(in compliance) (not in compliance)			served			peat violation) ontrolled during in	spectio	n)
Compliance Status CDI R		R	inplund	Compliance Status			CDI	R	
Food Equipment	and Utensils	eterepi	ten rebn	1700Fed	of bearing	Physical Faci	litles	ma-S	
Adequate facilities available to wash, rins and sanitize utensils and/or equipment.	YES NO NA NOB,	101.54	ri to be	601		act surfaces properly constructed or	ESNO NA NOB	lois-i	
Appropriate procedures followed for prechanical and/or manual dishwashing	YES NO NA NOB	esec	L	so boot i	luobrasari v	water available: adequate pressure		phani shani	
03 Proper storage of frozen food items	YES NO NA NOB	eli Berla.	siert bre		03 Proper disposal of sewage & waste water		PES NO NOB	northeri	Pag
04 Food stored in food grade material	MES NO NA NOB		. Dorland		Toilet faci	lities: adequate number, properly ed, supplied and cleaned	YES NO NOB	giope pion 3	
Equipment and utensils that contact food corrosion resistant and non-toxic	are NO NOB	bool su	SCHROOM	delinen	stures for p	lighting; lighting protected	YES NO NOB	grand I shaketsh	700
Equipment in good repair, cleaned and sanitized	YES NO NOB	C or his	06 of b	elabder l	to 4 °C no	mechanical ventilation;	TES NO NA NOB	16m9 a (0	
General San	itation	o m nex	Man-grt Al	607	Premises	clean, uncluttered, cleaning and noce equipment properly stored	YES NO NA NOB	Felter 74°C	
Garbage & refuse properly disposed and		nomine's	of burn	- Jones	3" A cel bislice	Testing Devices/Logging	Morror markeness of vitage	Pulse	
Non-food contact surfaces properly	ES NO NOB	18 181	100-60 1			lishwasher temperature and pressur	e	Police C	
constructed, in good repair and clean Food handlers properly attired and good	YES NO NOB	oussic	ting to i	Iwano bis	gauges	on thewaid politicle.	YES NO NA NOB	2	
personal hygiene Adequate protection from vermin and inse	YES NO NA NOB	anyode t	inhon p		Temperati	test kits and/ or papers provided ure logs maintained for refrigerated	ES NO NA NOB	I loors	
pests Living or sleeping quarters separated from			Selected.	803	storage ur	nits (non-regulatory requirement) Other	YES NO MA NOB	sees of a	no
D5 food service area Birds or animals other than guide dogs	YES NO NA NOB	Le mos	enima	negerier)	DOWN LINE	erli grilav tafla amili risca abeno slevi	phinesw for etailbash	DOCALC.	1 181
06 excluded from premises Wiping cloths used properly and stored	MES NO NA NOB					where report may become epiled polloid & Accessible (202)	the admits or installed washing Feelities But	n you. boast ed	HIRD
in sanitizing solution	YES NO NA NOB		Estivo	A HICKORY E	I Salapouelt 1	nicioneros ton our molbrad bo transfer etto esca base descrip-	westing facilities for to	nosi-i	
Alsharahin The Operation is not capa The Operation is not capa The Operation No Other	g using for. Alo ble of, a clean of	te re	silver si	n Ks	e do	as reviewed for wed for at the o	with washer disinfer	s soft	31
and secretary ten, secretary to a pure or pure to be complete.	All the second second second	nfor	cem	ent A		(Mark "√", if Applicable)	(193) between 8 byte kin about the of y a this of yboth first took	e Suga e S e S e S	
Re-Inspection Required: Yes No			1 2	Establishment Closed Yes No					
pproximate Date of Re-Inspection:	(bull) for	nesting	d) revel	y war	Food Dis	scarded Other	uloe grissii wa bavanga	n cid	
Person in Charge Name:	hiri Ste	110	int		Environme	ntal Health Officer Name:	To stead bears to sy	- 1	,