

Establishment Name Dennis A. Drolet Memorial Hall		Permit Number: 100550
Mailing Address P.O. Box 5 XOE OVO		*Expired April 11, 2019 Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address 6 Raven Road, Norman Wells, NT		Date of Inspection: (d/m/y) April 30, 2019
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)			
Compliance Status						CDI	R	Compliance Status					
Time/Temperature of Potentially Hazardous Foods						Personal Hygiene of Food Service Workers							
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES	NO	NA	NOB			201	Hands clean & properly washed	YES	NO	NOB	
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	YES	NO	NA	NOB			202	Adequate handwashing facilities supplied & accessible	YES	NO	NOB	
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB			203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB
104	Proper cooling time and temperatures	YES	NO	NA	NOB			204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB			205	Food training certification	YES	NO	NA	NOB
106	Proper monitoring of temperatures	YES	NO	NA	NOB			Potentially Hazardous Foods Protected from Contamination					
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB			401	Food separated and protected	YES	NO	NA	NOB
108	Proper thawing procedures	YES	NO	NA	NOB			402	Food contact surfaces cleaned and sanitized	YES	NO	NA	NOB
Food, Water and Ice from Approved Sources								403	Facility free of pests (vermin and insects)	YES	NO	NOB	
301	Food obtained from approved sources	YES	NO	NA	NOB			404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NOB	
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB			405	Proper disposal of returned, previously served food	YES	NO	NOB	
303	Food properly labeled	YES	NO	NA	NOB								

Food Temperature Observations					
Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
Whipped refrigerator	3.0 $^{\circ}\text{C}$	Satisfactory temperatures			
Whipped freezer	-25 $^{\circ}\text{C}$				

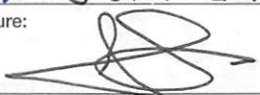
Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Note: No food handling at time of inspection.	
202	Provide paper towel in a dispenser for the hand sink in the kitchen "extended area" (which serves as a service counter).	May 10, 2019
402	Clean and disinfect fridge and freezer (inside surfaces) in the kitchen.	Immediate


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						
Food Equipment and Utensils						Physical Facilities							
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	
General Sanitation						Testing Devices/Logging of Temperatures							
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		Other						
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)
702	- Repair floor surface in the Kitchen (several noticeable gaps in the floor tile. This was originally reported in your November 21, 2017 report. - Repair floor surface in the Kitchen "extended area" (also several noticeable gaps in the floor tile). * Ensure floor surface is smooth, cleanable and non-absorbent.	Repeat violation (complete within 2 months → July 2, 2019)
Inspection conducted on April 30, 2019. Report reviewed and copy provided to operator on May 2, 2019.		

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: <input type="checkbox"/> Other: <input type="checkbox"/>

Person in Charge Name:	X Justin Dasilva
Person in Charge Signature:	
Date (d/m/y)	May 2, 2019

Environmental Health Officer Name:	Shawn Hardy
Environmental Health Officer Signature:	
Date (d/m/y)	May 2, 2019