

## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	Down Home Cookin'					
Address	727 Bigelow Crescent, Yellowknife					
Facility Type	Home-based Food Processor					
Report Type	<input checked="" type="radio"/> Routine	<input type="radio"/> Complaint	<input type="radio"/> Follow-Up	<input checked="" type="radio"/> Pre-operational	<input type="radio"/> Consultation	<input type="radio"/> Other
Date of Report	30 Jan 2023			Permit Number		

Environmental Health inspections under the authority of the Public Health Act determine the level of compliance with the Food Establishment Safety Regulation (FESR). Violations cited in this report shall be corrected within the time frame specified. Failure to comply with the requirements may result in the suspension of the permit and/or regulatory enforcement.

Circle suggests compliance status. N/O = Not observed; N/A = Not Applicable; CDI = Corrected during inspection; R = Repeated non-compliance

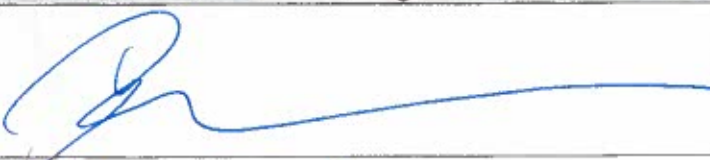

### Section 2: Compliance Summary

Compliance Item					Compliance		CDI	R	Topic					Compliance		CDI	R	
1	Obtained a valid food establishment permit.				YES	NO	N/O	N/A		23	Proper use and storage of clean utensils				YES	NO	N/O	N/A
2	The permit is posted in a conspicuous location.				YES	NO	N/O	N/A		24	Appropriate maintenance of food contact surfaces				YES	NO	N/O	N/A
3	Risk assessment - extensive food preparation.				YES	NO	N/O	N/A		25	Appropriate maintenance of non-food contact surfaces				YES	NO	N/O	N/A
4	Risk assessment - minimal food preparation.				YES	NO	N/O	N/A		26	No room with food used for sleeping purposes				YES	NO	N/O	N/A
5	Risk assessment - intermediate food preparation.				YES	NO	N/O	N/A		27	Dipper well with running water				YES	NO	N/O	N/A
6	Cold holding and storage of food below 4°C or 40°F.				YES	NO	N/O	N/A		28	Food grade products for food contact surface sanitization				YES	NO	N/O	N/A
7	Frozen food holding and storage below -18°C or 0°F.				YES	NO	N/O	N/A		29	Food contact surfaces washed>rinsed>sanitized after each use				YES	NO	N/O	N/A
8	Proper food cooling method used.				YES	NO	N/O	N/A		30	Appropriate two-compartment sink available and used				YES	NO	N/O	N/A
9	Food is cooked to a high enough safe internal temperature.				YES	NO	N/O	N/A		31	Appropriate three-compartment sink available and used				YES	NO	N/O	N/A
10	Hot holding food to a safe internal temperature of 60°C (140°F).				YES	NO	N/O	N/A		32	The proper method used for manual dishwashing				YES	NO	N/O	N/A
11	The facility uses a proper re-heating method.				YES	NO	N/O	N/A		33	The high-temperature dishwasher is operating appropriately				YES	NO	N/O	N/A
12	Monitoring of food safety temperatures.				YES	NO	N/O	N/A		34	Low-temperature dishwasher operating appropriately				YES	NO	N/O	N/A
13	Proper hand hygiene practice by food handlers.				YES	NO	N/O	N/A		35	Floors, walls, and ceilings are maintained in a sanitary condition				YES	NO	N/O	N/A
14	Acceptable personal hygiene and behaviour or practices.				YES	NO	N/O	N/A		36	Sanitary maintenance of staff / public washrooms				YES	NO	N/O	N/A
15	Certified food handler in a supervisory role.				YES	NO	N/O	N/A		37	Lighting adequate for food preparation/cleaning				YES	NO	N/O	N/A
16	Free from infectious disease and confirmation of non-infection.				YES	NO	N/O	N/A		38	Mechanical ventilation operable where required				YES	NO	N/O	N/A
17	All foods are obtained from acceptable sources.				YES	NO	N/O	N/A		39	Adequate garbage and liquid waste management				YES	NO	N/O	N/A
18	Separate raw foods storage and handling.				YES	NO	N/O	N/A		40	General housekeeping and sanitation are satisfactory				YES	NO	N/O	N/A
19	Food is protected from potential contamination and adulteration.				YES	NO	N/O	N/A		41	Pest control / adequate protection of pests				YES	NO	N/O	N/A
20	Toxic/poisonous substances are stored separately from food.				YES	NO	N/O	N/A		42	Exclusion of live animals on the premises				YES	NO	N/O	N/A
21	Supply of hot and cold running water under pressure.				YES	NO	N/O	N/A		43	Observation of health hazards				YES	NO	N/O	N/A
22	Handwashing stations are provided & adequately supplied.				YES	NO	N/O	N/A										

### Section 3: Inspection Outcome

Satisfactory Compliance	<input checked="" type="checkbox"/>	Follow Up Required (Date)		Item(s) Seized or Discarded	
Permit Revoked	<input type="checkbox"/>	Warning Letter Issued		Fine Issued	

### Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: CAMILLE M. BROWDEN	Name: Colin Merv
Title: OWNER	Title: EHO