

Establishment Name	East Arm Cafe (community hall)	Permit Number:	
Mailing Address	P.O. Box 72, Lutselke XOE 1A0	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No expired
Physical Address	Community hall or mobile unit across from	Date of Inspection: (d/m/y)	04 .NOV.19
Routine Inspection <input 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		CDI	R
Time/Temperature of Potentially Hazardous Foods		Personal Hygiene of Food Service Workers					
101	Cold holding temperatures ≤ 4°C	YES	NO	NA	NOB		
102	Hot holding temperatures ≥ 60°C	YES	NO	NA	NOB		
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB		
104	Proper cooling time and temperatures	YES	NO	NA	NOB		
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB		
106	Proper monitoring of temperatures	YES	NO	NA	NOB		
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB		
108	Proper thawing procedures	YES	NO	NA	NOB		
Food, Water and Ice from Approved Sources		Potentially Hazardous Foods Protected from Contamination					
301	Food obtained from approved sources	YES	NO	NA	NOB		
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB		
303	Food properly labeled	YES	NO	NA	NOB		
401	Food separated and protected	YES	NO	NA	NOB		
402	Food contact surfaces cleaned and sanitized	YES	NO	NA	NOB		
403	Facility free of pests (vermin and insects)	YES	NO	NA	NOB		
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NA	NOB		
405	Proper disposal of returned, previously served food	YES	NO	NA	NOB		

Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
gravy (hot held)	73.6	chest freezer 1	-32.4	chest freezer 3	-27.9
* grated cheese	8.1	chest freezer 2	-26.2	fridge	0.0
* fridge (in food prep.)	11.0	standing freezer 1	-27.9	freezer	-31.3
* freezer (in food prep.)	4.0	standing freezer 2	-20.1		

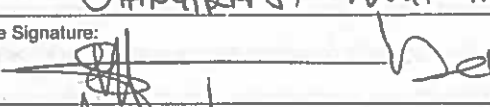
Item Number	Observations and Corrective Actions	Correction Date (if applicable)
101/105	The fridge and freezer located in the food prep area are not functioning properly. Potentially hazardous foods requiring temperature control must be stored at ≤ 4°C and if frozen at ≤ -18°C. The ambient air measured 11°C for the fridge and 4°C for the freezer. It is recommended to repair or replace this unit. Until then, do not store large portions of food in the current unit for longer than 2 hours.	Dec. 20 19
NOTE:	Glove use was observed. It is important to remember that gloves do not replace the need for hand washing. Hand washing should occur before and after glove use each	NOV. 04 19
200	Provide liquid hand soap and paper towels in a dispenser(s)	NOV. 18 19
NOTE:	There is no separate hand sink available in the food prep. area. Until provided appoint the dish (soap + water) sink as	NOV. 04 19
NWT1411/0914	the hand sink. Consideration to install a dedicated hand sink	

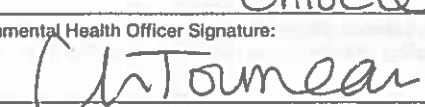
NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply 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		
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB		
503	Proper storage of frozen food items	YES	NO	NA	NOB		
504	Food stored in food grade material	YES	NO	NA	NOB		
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB		
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB		
General Sanitation		Testing Devices/Logging of Temperatures					
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB		
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB		
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB		
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB		
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		
		Other					

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
402/502	Manual dishwashing procedures were reviewed with the operator. Ensure a sanitizing step is carried out after the wash and rinse steps, with a final air dry.	NOV. 04 19
NOTE: Discussed expired food establish permit with operator. Renewal and payment to occur this week.		

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Establishment Closed:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:	NOV. 06 2019	Food Discarded:	Other:

Person in Charge Name:	SHIVIRAYI MUKAMBA
Person in Charge Signature:	
Date (d/m/y)	NOV 14 2019

Environmental Health Officer Name:	Chloe Tormeau
Environmental Health Officer Signature:	
Date (d/m/y)	04.11.19