Mailing Address Box 3057, Hoy Rivez Reserve, NT XOEIG4							100195			
							☑ Yes □ No			
Physical Address Ehdoch Cho Stone, Katlodeeche						Date of Inspection:	15/08/19			
Routine Inspection Complaint □ Follow-up Inspection □ If follow										
n of your Food Esta	ablishme	ent Per	nat will n	closure of you	od safe ur estal	ty threat. Failure to im olishment.	mediately correct o	ulations r contro	s. Criti ol criti	
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	FOOD Temp (*C.) Temp (*C.)	Follow-up Inspection or controlled in a mon of your Food Establishm n compliance) ot in compliance) NA (INSTANCE NO NA NOB YES NO	Follow-up Inspection In Inspection today, the critical items section or controlled in a manner to the follow-up Inspection Inspection or controlled in a manner to the follow-up Inspection In Inspection or controlled in a manner to the follow-up Inspection In Inspection or controlled in a manner to the follow-up Inspection In Inspection Inspection In	Food Temperature Of Server (PC) Server (PC	Four Rivez Reserve, NT X DEIG4 Fone, Katlodeeche Int Follow-up Inspection If follow-up, date Inspection today, the critical items identified below are Inspection to pose a for Inspection today, the critical items identified below are Inspection to pose a for Inspection today, the critical items identified below are Inspection to pose a for Inspection today, the critical items identified below are Inspection to pose a for Inspection today, the critical items identified below are Inspection for today and closure of your Inspection today and closure of your Inspection for today a	Follow-up Inspection If follow-up, date of previous process of the critical items identified below are violation or controlled in a manner that will not pose a food safe on of your Food Establishment Permit and closure of your establishment pose a food safe and closure of your establishment pose a food as feet and closure of your establishment pose and consultant will not pose a food as feet and closure of your establishment pose and closure of your establishment pose and consultant will not pose a food as feet and closure of your establishment pose a food as feet and closure of your establishment pose and closu	Four Rivez Reserve, NT XOEIG4 Permit Posted: Date of Inspection: (d/m/y) Inspection today, the critical items identified below are violations of the Food Establishment Permit and closure of your establishment. In compliance) NOB (not observed) NA (not applicable) NOB (not observed) NA (not applicable) VES NO NOB VES N	Permit Posted: Per	Permit Posted: Pryes No Permit Posted: Pryes No Property P	

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 LEGEND Circle One of: YES (in compliance) NOB (not observed) Mark "√" in Box: R (repeat violation) NO (not in compliance) NA (not applicable) CDI (controlled during inspection) **Compliance Status** CDI **Compliance Status** CDI R Food Equipment and Utensils **Physical Facilities** Adequate facilities available to wash, rinse Food contact surfaces properly constructed or YES (O)NA NOB and sanitize utensils and/or equipment. YES NO NA NOB located. Acceptable material used Appropriate procedures followed for YES NO NA (NOB) 502 mechanical and/or manual dishwashing YESMO Hot & cold water available; adequate pressure NOB YES NONA NOB 503 Proper storage of frozen food items YES NO NOB Proper disposal of sewage & waste water Toilet facilities: adequate number, properly Food stored in food grade material YES NO NA NOB YES NO 504 NOB constructed, supplied and cleaned Equipment and utensils that contact food are YESTO 505 NOB corrosion resistant and non-toxic Adequate lighting; lighting protected (YES)NO NOB Equipment in good repair, cleaned and YESNO NOB YES NO NA NOB sanitized Adequate mechanical ventilation; Premises clean, uncluttered, cleaning and YES NO NA NOB **General Sanitation** maintenance equipment properly stored Garbage & refuse properly disposed and Testing Devices/Logging of Temperatures YESNO 701 facilities maintained NOB Non-food contact surfaces properly Working dishwasher temperature and pressure (YES)NO YES NO NA NOB 702 constructed, in good repair and clean NOB 801 gauges Food handlers properly attired and good YES NO NA NOB 802 Chemical test kits and/ or papers provided YES NO NA NOB 703 personal hygiene Adequate protection from vermin and insect Temperature logs maintained for refrigerated 704 NOB storage units (non-regulatory requirement) YES NO NA NOB pests Living or sleeping quarters separated from Other 705 food service area YES NO NA NOB Birds or animals other than guide dogs YES NO NA NOB 706 excluded from premises Wiping cloths used properly and stored YESNO NA NOB 707 in sanitizing solution Correction Item **Observations and Corrective Actions** Date Number (If applicable) 50 have one sink els 15/11/19 Enforcement Action: (Mark " / ", if Applicable) No 🗹 Re-Inspection Required: **Establishment Closed** Approximate Date of Re-Inspection: Food Discarded Other Person in Charge Name: Environmental Health Officer Name: Chirag Kohit Person in Charge Signature Environmental Health Officer Signature: Date (d/m/y) (d/m/y)