



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information						
Establishment Name	Ever Sweet Company					
Address	4910 52 St Somba K'e Civic Plaza, , NT X1A 1T3					
Facility Type	Program: Food - Facility: Event - Indoor Venue					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	02/Jun/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			23	Proper use and storage of clean utensils	YES	
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	YES	
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	YES	
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes	YES	
5	Risk assessment - intermediate food preparation.	YES			27	Dipper well with running water	N/A	
6	Cold holding and storage of food below 4°C or 40°F.	YES			28	Food grade products for food contact surface sanitization	YES	
7	Frozen food holding and storage below -18°C or 0°F.	YES			29	Food contact surfaces washed>rinsed>sanitized after each use	YES	
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	YES	
9	Food is cooked to a high enough safe internal temperature.	N/O			31	Appropriate three-compartment sink available and used	N/A	
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/O			32	The proper method used for manual dishwashing	YES	
11	The facility uses a proper re-heating method.	N/A*			33	The high-temperature dishwasher is operating appropriately	N/A	
12	Monitoring of food safety temperatures.	YES			34	Low-temperature dishwasher operating appropriately	N/A	
13	Proper hand hygiene practice by food handlers.	YES			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES	
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	N/A	
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning	YES	
16	Free from infectious disease and confirmation of non-infection.	N/O			38	Mechanical ventilation operable where required	YES	
17	All foods are obtained from acceptable sources.	YES			39	Adequate garbage and liquid waste management	YES	
18	Separate raw foods storage and handling.	YES			40	General housekeeping and sanitation are satisfactory	YES	
19	Food is protected from potential contamination and adulteration.	YES			41	Pest control / adequate protection of pests	YES	
20	Toxic/poisonous substances are stored separately from food.	YES			42	Exclusion of live animals on the premises	YES	
21	Supply of hot and cold running water under pressure.	YES			43	Observation of health hazards	NO	
22	Handwashing stations are provided & adequately supplied.	YES						

Section 3: Inspection Outcome				
Satisfactory Compliance	<input checked="" type="checkbox"/>	Follow Up Required (Date)		Item(s) Seized or Discarded
Permit Revoked		Warning Letter Issued		Fine Issued

Section 4: Signature	
Person In Charge	Environmental Health Officer
Name: Kaitlyn Whites Keyes	Name: Wanji Nkamsi
Title:	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
		C			C
		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler		4C			C
Chest Freezer		-16 C			C
		C			C
		C			C
		C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
					C
					C
					C
					C
					C

Section 6: Inspection Details

Act and Regulation excerpts in this report are for information only and not the basis for legal or judicial determinations. Please verify the most current version of the Act and Regulation for correct sections and wordings.

11. Proper Re-Heating Method Used

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Observation: No active food preparation at the time of the inspection.

30. Appropriate two-compartment sink available and used for manual dishwashing

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Observation: The manual two compartment sink should be used for dishwashing and you can use the potable hand washing sink which you have set up to wash your hands when using the kitchen for commercial purposes.

46. EHO closing comments

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Observation: operator was advised that cheese and Bannock was to be stored below at or low 4 degree celcius at the farmers market.