

Establishment Name: <u>Fast Eddie's Food</u>		Permit Number:	
Mailing Address: <u>P.O. Box 196 AKIavik NT X0E 0A0</u>		Permit Posted: ☐ Yes ☒ No	
Physical Address: <u>426 Smith Rd AKIavik NT X0E 0A0</u>		Date of Inspection: (d/m/y)	<u>19/06/20</u>
Routine Inspection: ☒ Complaint: ☐ Follow-up Inspection: ☐ 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)	NOB (not observed)	NO (not in compliance)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)
Compliance Status		CDI	R					
Time/Temperature of Potentially Hazardous Foods								
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 cooking 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								
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			
Personal Hygiene of Food Service Workers								
201	Hands clean & properly washed	YES	NO	NA	NOB			
202	Adequate handwashing facilities supplied & accessible	YES	NO	NA	NOB			
203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB			
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB			
205	Food handling certification	YES	NO	NA	NOB			
Potentially Hazardous Foods Protected from Contamination								
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)

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	A pre-operational virtual inspection was conducted. No food preparation was observed. Fast Eddie's does take out and delivery only and uses single use disposal items.	
301	All food is obtained from Stanton's	
202	Ensure to equip handwash station with liquid hand soap in a dispenser prior to opening	
402	Ensure to have a sanitizing solution available during the hours of operation. Example of food grade sanitizer - 1 1/2 tsp of unscented bleach to 1 litre of water for a concentration of about 100ppm. Use solution after cleaning equipment/surface and change solution regularly throughout the day	

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)	NO (not in compliance)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)
Compliance Status		CDI	R					
Food Equipment and Utensils								
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								
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 stored 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			
Physical Facilities								
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB			
602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB			
603	Proper disposal of sewage & waste water	YES	NO	NA	NOB			
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB			
605	Adequate lighting; lighting protected	YES	NO	NA	NOB			
606	Adequate mechanical ventilation; Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB			
607		YES	NO	NA	NOB			
Testing Devices/Logging of Temperatures								
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB			
802	Chemical test kits and/or papers provided	YES	NO	NA	NOB			
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB			
Other								

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
501	The establishment has a 2 compartment sink for ware washing. 1 sink - wash/rinse. 2nd sink to sanitize with bleach solution	
506	Clean refrigeration units prior to placing food in them	
602	Hot and cold water under pressure, etc were not observed due to the nature of inspection and the truck was not in operation	

Enforcement Action: (Mark "✓", if Applicable)			
Re-inspection Required:	Yes ☒	No ☐	
Establishment Closed:	Yes ☐	No ☒	
Food Discarded:		Other:	
Approximate Date of Re-inspection:			

Person in Charge Name: <u>operator unable to sign due to virtual inspection</u>	Environmental Health Officer Name: <u>Vanessa Agira</u>
Person in Charge Signature: <u>virtual inspection</u>	Environmental Health Officer Signature: <u>Vanessa Agira</u>
Date (d/m/y):	Date (d/m/y):