

Government of Souvernment des Northwest Territories Territoires du Nord-Ouest

Envir	ronmental Health Inspection Repo	ort	3606				
	Facility or Operation F. C. So-vices		Date (d/m/y)				
Mailing /			7,700				
Physical	Address Box 100 Behch	0/50					
Type of I	Inspection	Routine Complaint Follo	w-up				
	uthority of the <i>Public Health Act</i> and/or <i>Tobacco Control Act</i> , tions and/or Orders are made. Required Correction Dates are	an inspection of the above listed facility/operation was conductional listed.	cted and the following				
item Number	Observations and Corrective Actions						
	FHO pro h 1-11	4 operator to disea	20-				
	1-110 Met 211	a operation to arrect					
	Ongolas renovotions	to Good establish-	~ ~				
	- Posurkee Kill	Les courtertops					
			_				
		2000					
		777 - A A A A A A A A A A A A A A A A A					
			22-24-4				
	ealth Officer's Name (print)		-11				
	John Merz	Public Health Officer's Signature	2///2027 Date (d/m/y)				
Owner/O	perator (please print)	X()					
		Owner/Operators Signature	Date (d/m/y)				
	Yellowknife		Page				
	Ph: (867) 767-9066 ext: 49262 Fax: (867) 669-7517	Environmental_Health@gov.nt.ca	Page of _				

NWT1049/0817

Establishment Name	Establishment Name F. C. Services Chal								
Mailing Address	License Posted:	Licence No.:	Section						
202	Date of Inspection:		,						
Physical Address Sehe	(d/m/y)	20/05/	202	2					
Routine Inspection Compla	int 🗆 Follow-u	p inspe	ection l	□ If f	ollow-up, date	of previous inspection (d/m/y			
RITICAL ITEMS: Based on the ms must be corrected at the time of insp ms may result in revocation or suspension	pection or controlled i	n a ma	anner t	nat will r	ot pose a foi	od safety threat. Failure to im	ishment Safety Regu nmediately correct o	ulations. r control	Cri
•	in compliance) ot in compliance)		•	bserved plicable	· .		peat violation) ontrolled during in	spection	n)
Compliance Sta	tus	CDI	R		(Compliance Statu	S	CDI	R
Time/Temperature of Potentia	Control of the Contro	ods			Pe	ersonal Hyglene of Food	Service Workers		
Cold holding temperatures ≤ 4°C	YES ONA NOB	ME	1000	201		& properly washed	YES NO NOB		
D2 Hot holding temperatures ≥60 °C	VESNO NA NOB			202	Adequate ha accessible	ndwashing facilities supplied &	YES NO NOB		
Proper cooking of raw food of animal		1	Marie S	203	Food handle	rs free of disease or condition tha	t l	_	_
origin O4 Proper cooling time & temperatures	YES NO NA NOB			-	may spread t	through food rs using proper utensils to avoid	YES NO NA NOB	-	
L - 26	YES NO NA VOE			204		hand contact with	ESNO NA NOB		
Adequate equipment to maintain food temperatures	MO NA NOB			2-200	Potentially	Hazardous Foods Prote	cted from Conta	mlnati	on
Proper monitoring of temperatures	(ES)NO NA NOB			401	Food separa	ted and protected	YES NO NA NOB		-
Proper reheating procedures for hot holding	YES NO NA NOB		- 5	402	Food contact sanitized	surfaces cleaned and	VEC NO NA MOD		
08 Proper thawing procedures	ES NO NA NOB	1/10		403	Facility free o	of pests (vermin and insects)	YES NO NA NOB		_
Food, Water and Ice from		3	THE	404	Toxic chemic	als properly labeled, stored or ent food contamination			
71 Food obtained from approved sources	(ESNO NOB			-	rized to bisky	ent lood contamination	YES NO NOB		_
Proof in good condition, safe & unadulterated	VESNO NOB]					
3 Food properly labeled	YES NO NOB								
	Food '	Tem	nera	tura ()	bservatio	ine		-	
	Temp	10111	pord	tuic o	Ter			Te	mp
Item / Location	(°C)	Item	1 / Loca	ation	(°C		Location		C)
prox Coole-	4.0 10	1	hale	1	63-7	4 frozen		4	/
display cooler	2.3				,	aurah	C, 1	W	
aspeny Course	CIJ	-	76 - H	Territ.	Open Man	CKCOPI	Bayerest		
LINET WE'L DW DEMON HE	Territory of Serv.	54		- 0		and Program and	r av.		
Item umber	Observati	ons a	and (Correc	tive Actio	ons	10.000 - 1	Correct	
	Emmarch)	1 //		-	100	Experience of the second	Haragan V. S.	(If applic	nbio
01 Shell eggs x - ense cold	(20 58	bre	d	@	a-5.	ent tem	0		
- enso	re all	or	od	vex	are	returned	60		
cold	hold o	2/	La	- /	rodu	hion is do	20		
									_
2 Ensure Wash Stocked	- was p				_ =/	anger 100	er-way		
101 Repair for	cezens	14		Seci	E .ST.	Scene shoe			
nous 6	poter tie	/	0	×	fore	eign objec	-		
Mecco	1 1	×	60	al					_
of Repair for prevent contamina	100 01						,		
					d L	stellishe.		·	•
					d L	2021		<u> </u>	

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							
Compliance Status			R	1,44	Compliance Stat		12 12 12	CDI	R	
Food Equipment an	d Utensils	(TEE				Physical Facilit	les			
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	ESNO NA NOB			601	ood contact surfaces pro ocated. Acceptable mater	perly constructed or ial used.	YESONA NOB		шрер	
Appropriate procedures followed for mechanical and/ormanual dishwashing	FESNO NA NOB			1 282 6	lot & cold water available		RO NOB	081		
503 Proper storage of frozen food items	YES NO NA NOB		-	603 F	Proper disposal of sewage	& waste water	NO NOB	201	CHECK:	
Food storage containers not used for other purposes	YES NO NA NOB			604 8	oilet facilities: properly co cleaned	nstructed supplied	YES NO NOB	ELL S		
Equipment and utensils that contact food are corrosion resistant and non-toxic	WESTO NOB	81.34	- 27	605 A	dequate lighting; lighting	protected	YES NO NOB	0.65		
Equipment in good repair, cleaned and sanitized	YESNO NOB	82.	De.	606 A	dequate mechanical veni	ilation;	ENO NA NOB			
General Sanita	ition				Testing Dev	ices/Logging of	THE RESERVE OF THE PARTY OF THE			
Garbage & refuse properly disposed and 701 facilities maintained	YES NO NOB			P	roper location of thermon	neters and				
Non-food contact surfaces properly	A	-		ν	nermometers working acc Vorking dishwasher temper	urately erature and pressure	NO NA NOB	I James		
702 constructed, in good repair and clean				802 g	A law was to see a		YES NOWA NOB	Suite Doort	_	
703 Food handlers properly attired Adequate protection from vermin and insect	YES NO NA NOB	1.0		803 C	hemical test kits and/ or perpendical test kits and/ or perpendical test and test an	ed for refrigerated	YES ONA NOB		_	
Diving or sleeping quarters separated from	YES NO NOB	-	-		orage units (non-regulate		YES NO NA NOB			
705 food service area	MO NA NOB	-						4		
706 Premises free of live birds and animals	VESNO NA NOB					100				
704 Back door le partir door le partir door le partir floor 803 Please ensur 601 Plase ensur 603 Please ensur 600 600 600 600 600 600 600 600 600 60	in va	rev be	e- 1	too	d prop	ares	country		T Diet	
		man	o ati a	и Пос	ltm					
Number of Critical Items		nsh	ECHO	n Res		ical items				
Number of Repeat Critical Items			Number of Non-Critical Items Number of Repeat Non Critical Items							
		£				The State of the S				
	En	TOIC	eme	nt Act	tion: (Mark " \", if A	Applicable)				
Re-Inspection Required: Yes	No			E	stablishment Closed	Yes 🔲	No	-		
Approximate Date of Re-Inspection:			2		Food Discarded	Other				
Person in Charge Signature	R		H	insp	ector Signature	>	_			
Date (d/m/y) May 20 20	592			Date (d/m/	- 2 2 1/1/	1200	2			