

Establishment Name	FORT SIMPSON CARVING CO		Permit Number	00562/NOV 30/18	
Mailing Address	9805-100 ST FORT SIMPSON		Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Physical Address	9805-100 ST FORT SIMPSON		Date of Inspection:	(d/m/y) 04/11/19	
Routine Inspection	<input checked="" 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)	NOB (not observed)	Mark "✓" In Box: R (repeat violation)	
		NO (not in compliance)	NA (not applicable)	CDI (controlled during inspection)	

Compliance Status			CDI	R
Time/Temperature of Potentially Hazardous Foods				
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES NO NA NOB		
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	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				
301	Food obtained from approved sources	YES NO NOB		
302	Food in good condition, safe and unaltered	YES NO NOB		
303	Food properly labeled	YES NO NOB		

Compliance Status			CDI	R
Personal Hygiene of Food Service Workers				
201	Hands clean & properly washed	YES NO NOB		
202	Adequate handwashing facilities supplied & accessible	YES NO 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 training 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 NOB		
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NOB		
405	Proper disposal of returned, previously served food	YES NO NOB		

Food Temperature Observations					
Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	COOKER NOT OPERATIONAL AT THE TIME OF INSPECTION	Prior to opening
	NO FOOD BEING PREPARED AT THE TIME OF INSPECTION	
	202 PATCH TOUCH DISTANCES NEEDS TO BE INSTALLED AT HAND WASH SINK	
	APPROVED FOR LICENSING WORK HAS BEEN COMPLETED	
	NEEDS NEW FOOD PERMIT	