

Establishment Name

**FORT SIMPSON CLOTHING CO** **Permit Number:** **20362/Nov 30/18**  
 Mailing Address **9805-100 SP FORT SIMPSON** **Permit Posted:** **Yes  No**   
 Physical Address **9805-100 SP FORT SIMPSON** **Date of Inspection:** **(d/m/y)** **07/11/19**

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)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" In Box:	R (repeat violation)	CDI (controlled during inspection)	
Compliance Status			CDI	R	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	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 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	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)
	<i>Cooker not operational at the time of inspection</i>	
	<i>No food being prepared at the time of inspection</i>	
202	<i>Hand towels dispensed needs to be washed at hand wash sink</i>	
	<i>Allowed for licensed operator work has been conducted</i>	
	<i>Needs new food permit prior to opening</i>	