

Establishment NameGas Town NT Ltd. (mobile unit)

Permit Number:4737

Mailing AddressP.O. Box 541XIA 2N4

Permit Posted:☐ Yes ☒ No

Physical Address356 Old Airport Road

Date of Inspection:(d/m/y)21/05/21

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					Personal Hygiene of Food Service Workers				
101	Cold holding temperatures ≤ 4°C	YES NO NA NOB			201	Hands clean & properly washed	YES NO NOB		
102	Hot holding temperatures ≥ 60°C	YES NO NA NOB			202	Adequate handwashing facilities supplied & accessible	YES NO NOB		
103	Proper cooking of raw food of animal origin	YES NO NA NOB			203	Food handlers free of disease or condition that may spread through food	YES NO NA NOB		
104	Proper cooling time and temperatures	YES NO NA NOB			204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES NO NA NOB		
105	Adequate equipment to maintain food temperatures	YES NO NA NOB			205	Food training certification	YES NO NA NOB		
106	Proper monitoring of temperatures	YES NO NA NOB			Potentially Hazardous Foods Protected from Contamination				
107	Proper reheating procedures for hot holding	YES NO NA NOB			401	Food separated and protected	YES NO NA NOB		
108	Proper thawing procedures	YES NO NA NOB			402	Food contact surfaces cleaned and sanitized	YES NO NA NOB		
Food, Water and Ice from Approved Sources					403	Facility free of pests (vermin and insects)	YES NO NOB		
301	Food obtained from approved sources	YES NO NOB			404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NOB		
302	Food in good condition, safe and unaltered	YES NO NOB			405	Proper disposal of returned, previously served food	YES NO NOB		
303	Food properly labeled	YES NO NOB							

Food Temperature Observations					
Item / Location		Temp (°C)	Item / Location		Temp (°C)
meat fridge 1		1.8			
meat fridge 2		2.3			
sandwich cooler		1.9			

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	A pre operational inspection of the Gas Town NT Ltd Secondary food establishment was conducted today.	
602	At the time of inspection there was no hot running water. The operator is working to correct this and will notify the inspector upon completion.	
	Two (2) water samples were taken.	
202	Provide liquid hand soap in a dispenser for the hand sink	

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 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)

Mark "✓" In Box: R (repeat violation) CDI (controlled during inspection)

Compliance Status			CDI	R	Compliance Status			CDI	R
Food Equipment and Utensils					Physical Facilities				
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.	YES NO NA NOB		
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB			602	Hot & cold water available; adequate pressure	YES NO NOB		
503	Proper storage of frozen food items	YES NO NA NOB			603	Proper disposal of sewage & waste water	YES NO NOB		
504	Food stored in food grade material	YES NO NA NOB			604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES NO NOB		
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES NO NOB			605	Adequate lighting; lighting protected	YES NO NOB		
506	Equipment in good repair, cleaned and sanitized	YES NO NOB			606	Adequate mechanical ventilation;	YES NO NA NOB		
General Sanitation					607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES NO NA NOB		
701	Garbage & refuse properly disposed and facilities maintained	YES NO NOB			Testing Devices/Logging of Temperatures				
*702	Non-food contact surfaces properly constructed, in good repair and clean	YES NO NOB			801	Working dishwasher temperature and pressure gauges	YES NO NA NOB		
703	Food handlers properly attired and good personal hygiene	YES NO NA NOB			802	Chemical test kits and/ or papers provided	YES NO NA NOB		
704	Adequate protection from vermin and insect pests	YES NO NOB			803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES NO NA NOB		
705	Living or sleeping quarters separated from food service area	YES NO NA NOB			Other				
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							

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
205	Complete food safety training certificate and update the inspector upon completion.	
402/707	Ahead of opening, all food contact surfaces and non-food contact surfaces must be cleaned and sanitized. A bleach + water sanitizing solution (between 100-200 ppm chlorine) can be used as discussed. If using wiping cloths, these should be stored in a bleach/water sanitizing solution when not in use.	

Enforcement Action: (Mark "✓", if Applicable)

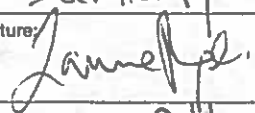
Re-Inspection Required: Yes ☒ No ☐

Approximate Date of Re-Inspection: 22.05.21

Establishment Closed: Yes ☐ No ☒

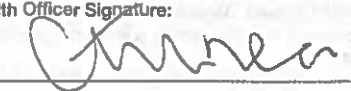
Food Discarded: ☐ Other: ☐

Person in Charge Name: Jamie Pyle

Person in Charge Signature: 

Date (d/m/y): May 21/21

Environmental Health Officer Name: Chloe LeTourneau

Environmental Health Officer Signature: 

Date (d/m/y): 21/05/21