		Keset Folili
Establishment Name: Go-Go's Grill		Permit Number: APPLIED
Mailing Address: Box 93, Fort Provide	ence, NT X0E0L0	Permit Posted: Yes 🗸 No
Physical Address: Box 93, Fort Provid	ence, NT X0E0L0	Date of Inspection: 19-Jul-2021 (d/m/y)
Routine Inspection 🗸 Complaint	Follow-up Inspection	If follow-up of previous inspection (d/m/y):
		the first term of the feet of the contract of

CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulation. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Fallure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGE	NN '	ompliance) in complian <u>ce)</u>				observ pplicab	The state of the s	ation) d during inspection	n)	
	Compliance Status		CDI	R			Compliance Status	==	CDI	R
I	ime/Temperature of Potentia	lly Hazardous	Food	S			Personal Hygiene of Food S	ervice Worke	rs	
101	Cold holding temperature ≤ 4°C	YES NO NA NEB				201	Hands clean & properly washed	ARZ NO NOB		
102	Hot holding temperature ≥ 60°C	YES NO NA NOB				202	Adequate handwashing facilities supplied & accessible	BON ON CAN		
103	Proper cooking of raw food of animal origin	YES NO NA NAB				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 NØB					Food handlers using proper utensils to avoid	wat 110 115 1100		
105	Adequate equipment to maintain food temperature	YE'S NO NA NOB				204	unnecessary hand contact with cooked/prepared food	WES NO NA NOS		
106	Proper monitoring of temperature	WÉS NO NA NOB				205	Food training certification	YES NO NA NOB		
107	Proper reheating procedure for hot holding	YES NO NA NEB			3	Pot	entially Hazardous Foods Protect	ed from Contar	ninatio	on
108	Proper thawing procedure	YES NO NA NEB				401	Food separated and protected	YES NO NA NIEB		
() (a)	Food, Water and Ice from A	pproved Sour	ces			402	Food contact surface cleaned and sanitized	VES NO NA NOB		
301	Food obtained from approved sources	AS NO NOB	4 7 00			403	Facility free of pests (vermin and insects)	YUS NO NOB		
302	Food in good condition, safe and unaltered	YES NO NOB				404	Toxic chemicals properly labelled, stored or used to prevent food contamination	YES NO NOB		
303	Food properly labeled	YES NO NIZIB]	405	Proper disposal of returned, previously served food	YES NO NEB		

		Food Temperature	Observations		ME MINES
Item/Location	Temp (°C)	Item/Location	Temp (°C)	Item/Location	Temp (°C)

Item Number	Observation and Corrective Action	Correction Date [if applicable]
	This is pre-operational inspection.	
402	The operator should use bleach+water as surface sanitizer. Mix 1ml of bleach in 1L of water	
	to make 100ppm strength of sanitizing solution. Make new every other day. Use with spray	
	bottles throughout the food contact surfaces.	
		
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NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. 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.

LEGE	:ND	Circle One of:		ompliance) In complian	ce)			not observ ot applicab	
	C	ompliance	Status			ÇDI	R		
	ave Dass	Food Equipm	nent and	Utensil	S	18-3		11128	
501		ities available to w ensils and/or equi		YE'S NO NA	NOB			601	Fo
502		rocedures followed d/or manual dishw		YES NO NA	NOB			602	Ho
503	Proper storage	of frozen food ite	ms	YES NO NA	NEB			603	Pr
504	Food stored in	food grade materi	al	YES NO NA	NEB			604	To co
505		d utensils that cont resistant and non-t		YES NO	NOS			605	Ac
506	Equipment in and sanitized	good repair, cleane	ed .	YES NO	NOB			606	Ac
1		Genera	il Sanitat	tion				607	Pr m
701	Garbage & ref	use properly dispos ined	sed and	YES NO	NOB				
702		act surface proper		YES NO	NOB			801	W pr
703	Food handlers personal hygie	properly attired ar	nd good	KES NO NA	NOB			802	Ch
704	Adequate prot	tection from vermi	n and insect	VP\$ NO	NOB			803	Te re re
705	Living or sleep food service a	ing quarters separ: rea	ated from	WES NO NA	NOB				
706	Birds or anima excluded from	Is other than guide premises	dogs	WE'S NO NA	NOB				
707	Wiping cloths sanitizing solu	used properly and	stored in	YES NO NA	NO'B				

	Compliance Status		CDI	F
LINE S	Physical Facilit	ies		1
601	Food contact surfaces properly construction or located. Acceptable material used.	BON AN ON ESY		
602	Hot & cold water available, adequate pressure	YES NO NOB		
603	Proper disposal of sewage & waste water	YES NO NOB		
604	Tollet facilities: adequate number, properly constructed, supplied and cleaned	YES NO NOB		
605	Adequate lighting, lighting protected	YES NO NOB		
606	Adequate mechanical ventilation	KES NO NA NOB		
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	BON AN ON SAY		
	Testing Devices/Logging of	Temperature	S	
801	Working dishwasher temperature and pressure gauges	AE2 NO MY 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			10.5

R (repeat violation)

Mark "√" in Box:

Item Number	Observation and Corrective Action	Correction Date [If applicable]
	The operator has two compartment sink for manual dishwashing.	
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	EHO approves the kitchen. The operator can use the kitchen to prepare the food.	
	The operator can prepare the food and offer the food at the M/R Grocery.	

The operator can prepare the food and of	fer the food at the M/R Grocery.
Enforceme	ent Action: (Mark "/", # Applicable)
Re-Inspection Required: Yes ✔ No	Establishment Closed: Yes 🗸 No
Approximate Date of Re-Inspection:	Food Discarded Other:
Person in Charge Name: Michael Vandell	Environmental Health Officer Name: Chirag Rohit
Person in Charge Signature: Michael Vandur	Environmental Health Officer Signature:
Date (d/m/y): 19-Jul-2021	Date (d/m/y): 19-Jul-2021