Establ	Ishment Name Gold	Kange ,	BI	La	2			Permit Number:	-13980		
Mailing	g Address							Permit Posted:	⊟ Yes □ No		
Physic	al Address 50/0	50 ELSK.	. 5	2/1	30	Eni3	6	Date of inspection: (d/m/y)	10/01/202	3	
Routin	e Inspection Complai	the state of the s	Inspe	ction 🗆	lf fo	llow-up, da	ate of prev	lous inspection (d/m/y)	///		
ems mus		pection or controlled i	n a ma olishme NOB	nner thent Pern (not ob	at will no	ot pose a closure of	food safe your estal	ty threat. Failure to implishment. in Box: R (re	mediately correct or peat violation)	contro	ol critica
	110 (11	ot iii compliance)	ו) בער	iot app	ilicabie,		<u> </u>	CDI (c	ontrolled during in	spection	n)
	Compliance Sta		CDI	R				pliance Statu		CDI	R
Tir	me/Temperature of Potentia	ally Hazardous Fo	ods	100			Persona	I Hyglene of Food	Service Workers		
	d holding temperatures ≤ 4°C	YES NO NA NOB			201			rly washed	YESNO NOB		
102 Hot	holding temperatures ≥60°C	YES NO NA NOB		10.7	202	Adequate accessibl		ing facilities supplied &	YESNO NOB		
	per cooking of raw food of animal	WED NO NA CO			203	Food han	dlers free o	f disease or condition the	it i		
104 Pror		YES NO NA NOB					ad through dlers using	proper utensils to avoid	NO NA NOB		
	per cooling time and temperatures quate equipment to maintain food	YES NO NA NOB	_		204	unnecess	ary hand o	ontact with	CENTRAL NO.		
tem	peratures	YES NO NA NOB	0.3	311	205		repared foo ning certific		YES NO NA NOB		
	per monitoring of temperatures	YES NO NA NOB			-	_		rdous Foods Prote		minat	lon
	per reheating procedures for hot holding per thawing procedures	- I LO NO NAMEDO	1000		401				-	Isimiat	1011
100		YES NO NA NOB		- 0.0	401		arated and	protected es cleaned and	YES NO NA NOB		
100	Food, Water and Ice from		S			sanitized			YES NO NA NOB		
	d obtained from approved sources	YES NO NOB			403	-		(vermin and insects)	VES NO NOB		
	d in good condition, safe and litered	YES NO NOB	-		404			perly labeled, stored or contamination	YES NO NOB		
	d properly labeled	YES NO NOB			405	Proper di served fo		eturned, previously	YES NO (NOB)		
		Food	Tom	noroi	turo O	bserva	tlone				
		Temp	ICIII	hera	ure o	DSCIVA	Temp			- 1.	Temp
	Item / Location	(°C)	Iten	n / Loca	ation		(°C)	Item /	Location		(°C)
hal	hold rike x2	200 00	1	ha	//	4	4	Nichal	bu Ken	0	41
11	1111	4800		- 101	-	E F		1000000	/	-	
100	nord dely	700								_	
	THE WAY THE THE PARTY OF THE PA	2 1 002 1 00					104	2 000	MANUE !		
				3	13/11						
n - 111 - 111					-						
item		Observat	lone	and (CORRO	otivo A	otions	A Print of the You	THE WAR		ection
Number		Observat	CIIUI	anu (correc	CLIVE A	SHOIIS		of the state of		ate (Icable)
207	0. 1 2	/ /	-	/	-		/	/	(,1)		
302	Brend crury product 1.	arque	- /	745	50	m=//	90	ount of	5/1/19		
	product 1.	16									
		an and			1	100	0	- 01	4.2.	600	1
	2	La Cara	. 11	201	112	70	(104	100 400	Drever	COC	1
	FUL	wre Spil	1/9	50							1
	- //										
	100				-						
						-					
							2.002.00	300 - 5700			
				-				in the second			
			25/3	N 1 01:2:					LEGIS GOOT COURSE		

NWT1411/0914

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.

· ·	compliance) ot in compliance)		-	served) licable)	Mark "√" is		eat violation) ntrolled during ins	pectio	n)
Compliance Status			R	T.A.	Compliance Status				R
Food Equipment an	d Utensils	E XIIVO	(07/,		TE L'ESPIDIT	Physical Facilit	ties	201	
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.					itact surfaces propo Acceptable materia		NO NA NOB	N Pari	
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB	-	7	528			YES NO NOB		
503 Proper storage of frozen food items	TES NO NA NOB	-		- 3 -	02 Hot & cold water available; adequate pressure 03 Proper disposal of sewage & waste water				
Food stored in food grade material	YES NO NA NOB			Toilet fac	cilities: adequate nu	YESNO NOB		2	
Equipment and utensils that contact food are				W 85X 00	e lighting; lighting p				
Equipment in good repair, cleaned and sanitized	YES NO NOB	dit .	-	20 11 11 10 2	mechanical ventil		YES NO NA NOB		
General Sanit	(1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	NOD T		remises	s clean, uncluttered ance equipment pro	YES NO NA NOB			
Garbage & refuse properly disposed and	ation		-	maintena			f Temperatures	LV.	
101 facilities maintained Non-food contact surfaces properly	MES NO NOB		-	Working		rature and pressure	Temperatures	rest.	
'02 constructed, in good repair and clean	YES NO NA NOB	LHY	(NCLD)	801 gauges	distribution temper	apers provided	YES NO NA NOB		1645
Food handlers properly attired and good personal hygiene					I test kits and/ or pa			111	
Adequate protection from vermin and insect pests	NO NOB				Temperature logs maintained for refrigerated storage units (non-regulatory requirement)		YES NO NA NOB	-	
Living or sleeping quarters separated from food service area	YES NO NA NOB				1 32 1	THE LANGE WE	4		
Birds or animals other than guide dogs excluded from premises	YES NO NA NOB		(PK			Tex Empo			
Wiping cloths used properly and stored in sanitizing solution	YES NO NA NOB				2.80		The state of		MT:
Food safety Probe Plan						Kovld	Ве		
	e une E	O/INT		ent Actior	rii— - Samue	Applicable)			
Re-Inspection Required: Yes No					shment Closed	Yes 📙	No	2	
Approximate Date of Re-Inspection:		-		Food I	Discarded	Other			
Person in Charge Name:	FING	1		Environm	ental Health Offic	er Name:	1 Mo-		
Person in Charge Signature:	1000			Environm	ental Health Office	er Signature:			
Date	1			Date		,			