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Establishment Name Good Vibe YK REVIEWED By College Lauzon at 9:35 am, May 1: Mailing Address 155B Moyle Drive, Yellowknife	Permit Posted:	1794	tions. No	CRITICAL ITEMS: Based on-critical items must be corrected limits for corrections specified in t	by the next routine inspection or a	shorter period of	time as may be specified by the	inspector. Failure	e to comply with	
Physical Address 5003 48th Street, Unit 3 XIA IAO Date of Inspection: 30/Mov/21 Routine Inspection Complaint Follow-up inspection If follow-up, date of previous inspection (d/m/y);			LEGEN	Circle One of: YES (in NO (n	bserved) Mark "√" in Box: R (repeat violation) plicable) CDI (controlled during inspection)			nspection)		
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.				Compliance Status CDI R Food Equipment and Utensils			Compliance Status CDI Physical Facilities			
LEGEND Circle One of: YES (in compliance) NOB (not observed) NOB (not applicable) NO (not in compliance) NA (not applicable) NA (repeat violation) CDI (controlled during inspection)		501 and	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment. Appropriate procedures followed for			Food contact surfaces properly constructed or 601 located. Acceptable material used.				
Compliance Status CDI R	Compliance Status	CDI R		chanical and/or manual dishwashing	YES NO NA NOB	603 Proper dis	posal of sewage & waste water	YES NO NOB		
Time/Temperature of Potentially Hazardous Foods	Personal Hygiene of Food Service Workers		504 Foo	d stored in food grade material	YES NO NA NOB	604 constructe	ties: adequate number, properly d, supplied and cleaned	YES NO NOB		
				ipment and utensils that contact food an	VERNO NOD			2		
102 Hot holding temperatures ≥60°C YES NQ NA NOB 202 Adequaccess	ate handwashing facilities supplied & YESNO NOB			osion resistant and non-toxic ipment in good repair, cleaned and tized	YES NO NOB		ighting; lighting protected mechanical ventilation;	YES NO NOB		
	nandlers free of disease or condition that YES NO NA NOB			Consul Coult		Premises of	clean, uncluttered, cleaning and ce equipment properly stored	YES NO NA NOB		
104 Proper cooling time and temperatures YES NO (IA NOB 204 unnec	neadlers using proper utensils to avoid essary hand contact with		Gar	General Sanit			Testing Devices/Logging of			
105 Adequate equipment to maintain food cooker	d/prepared food (YES NO NA NOB		701 facil	ities maintained	(YES)NO NOB					
temperatures YES NO NA NOB 205 Food (training certification YES NO NA NOB			-food contact surfaces properly structed, in good repair and clean	YES NO NOB	801 gauges	shwasher temperature and pressure	YES NO NA NOB		
107 Proper reheating procedures for hot holding YES NO NA NOB Poten	tially Hazardous Foods Protected from Contami	ination	Foo	d handlers properly attired and good		# RESERVED		the state of the state of	See 5	
	separated and protected YES NO NA NOB		1 1 1 1 1 1	onal hygiene quate protection from vermin and insect	YES NO NA NOB		est kits and/ or papers provided re logs maintained for refrigerated	YES NO NA NOB	Al and	
Food, Water and Ice from Approved Sources 402 Food of sanitize	contact surfaces cleaned and ed YES NO NA NOB		704 pes	s	YES NO NOB		its (non-regulatory requirement)	YES NO NA NOB		
Scilitiz	y free of pests (vermin and insects) YES NO NOB YES NO NOB			g or sleeping quarters separated from service area	WES NO NA NOB		Other			
	chemicals properly labeled, stored or prevent food contamination YES NO NOB			s or animals other than guide dogs uded from premises	VES NO NA NOB			100		
303 Food graperty labeled VES NO (See 405 Proper	disposal of seturned previously		Wip	ing cloths used properly and stored			The state of the s	The Part of the Pa	The second	
served	food YES NO NOB		707 in sa	anitizing solution	YES NO NA NOB			L		
Food Townson Observe									Correction	
Food Temperature Observations Temp Temp Temp		item Number	Observations and Corrective Actions					Date (if applicable)		
Refrigerator 4.1	(°C) Item / Location	(°C)	600	This facility do	s not have an	y acti	ve mechanico			
and the second s			100 m	ventilation. Food handling must not result in a build						
the state of the less read the second of the				up of steam, condensation, vapours, odours, smoke,						
				firmes, great	te or excessive	heat	the Maria	- 10 - 11 - 11	F N 10 17 17 22 1	
Item Observations and Corrective A	Actions	Correction Date		1117: 1217 (1) E						
(If applicable)				Circumsolal Idaa III laar III ahaa ta III						
A final pre operational inspection of this new				environmental Health has no objections to the operation of this new food establishment						
food establishment was conducted today.				A Demit Will be issued and mailed indue						
The establishment was not in operation at the				conval.						
time of the inspection.				TOTAL TOTAL						

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

Re-Inspection Required: Yes □ No⊠

Approximate Date of Re-Inspection:

Person in Charge Name: MATHIRU P. CANS

Person in Charge Signature:

Date (d/m/y) 30 - 03 - 21

Environmental Health Officer Signature:

Date (d/m/y) 30/Mav/2021