Establishment Name: Gr	eat Slave Bott		Permit Number: NEW	
Mailing Address: 245 L	Itsingi Drive, Y	ellowknife NT X1A 3N2		Permit Posted: Yes 🗸 No
Physical Address: as ab	ove			Date of Inspection: 30-Nov-2021
Routine Inspection 🗸	Complaint	Follow-up Inspection	If follow-up	of previous inspection (d/m/y):

in revocation or suspension of your Food Establishment Permit and closure of your establishment. (not observed) Mark "√" in Box: R (repeat violation)

LEGE	LEGEND Circle One YES (in compliance) of: NO (not in compliance)				ot observ applicat	
	Compliance Stat	us	:DI	R		
T	ime/Temperature of Poten	itially Hazardous Fo	ods			
101	Cold holding temperature ≤ 4°C	YES NO NA NOB			201	Н
102	Hot holding temperature ≥ 60°C	YES NO NA NOB			202	A
103	Proper cooking of raw food of animal orig	gin YES NO NA NOB			203	F
104	Proper cooling time and temperatures	YES NO NA NOB				F
105	Adequate equipment to maintain food temperature	YES NO NA NOB			204	0
106	Proper monitoring of temperature	YES NO NA NOB			205	F
107	Proper reheating procedure for hot holdi	ng YES NO NA NOB			Po	ter
108	Proper thawing procedure	YES NO NA NOB			401	F
	Food, Water and Ice from	n Approved Source	s		402	F
301	Food obtained from approved sources	YZS NO NOB			403	F
302	Food in good condition, safe and unaltered	ed YES NO NØB			404	1
303	Food properly labeled	WE'S NO NOB			405	F

Compliance Status					
	Personal Hygiene of Food S	ervice Worke	rs		
201	Hands clean & properly washed	YES NO NOB			
202	Adequate handwashing facilities supplied & accessible	¥€S NO NOB			
203	Food handlers free of disease or condition that may spread through food	¥€S NO NA NOB			
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YE'S NO NA NOB			
205	Food training certification	YE'S NO NA NOB			
Po	tentially Hazardous Foods Protect	ed from Contar	ninati	on	
401	Food separated and protected	YES NO NA NØB	-		
402	Food contact surface cleaned and sanitized	YE'S NO NA NOB			
403	Facility free of pests (vermin and insects)	YES NO NOB			
404	Toxic chemicals properly labelled, stored or used to prevent food contamination	WES NO NOB			
405	Proper disposal of returned, previously served food	YES NO NOB			

CDI (controlled during inspection)

Food Temperature Observations							
Item/Location	Temp (°C)	Item/Location	Temp (°C)	Item/Location	Temp (°C)		
		-	-		-		
			-				
_		-	-				
-							

Item Number	Observation and Corrective Action	Correction Date (if applicable)
	A pre-operational inspection of this new food estbalishment, operating as a sauce processing	
	and bottling facility, was conducted on November 30, 2021.	
	There was no food onsite at the time of the inspection. A walk through of the proposed	
	process took place.	
	It is recommended that work ware be hung in a separate and dedicated location.	

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	Circle O of:	Circle One YES (in compliance) of: NO (not in compliance)				not observ ot applicab	
	Complia	nce Status		CDI	R		
	Food Equ	ipment and	Utensils				
501	Adequate facilities available and sanitize utensils and/or		YE'S NO NA NO	В		601	Fo
502	Appropriate procedures fol mechanical and/or manual		KE'S NO NA NO	В		602	H
503	Proper storage of frozen food items		YES NO NA NO	В		603	Pr
504	Food stored in food grade r	naterial	YES NO NA NE	fB		604	CC
505	Equipment and utensils tha are corrosion resistant and		WE'S NO NO	В		605	A
506	Equipment in good repair, and sanitized	cleaned	VES NO NO	В		606	A
	Ger	neral Sanitat	ion			607	Pr
701	Garbage & refuse properly facility maintained	disposed and	YES NO NO	В			
702	Non-food contact surface p constructed, in good repair		YES NO NO	В		801	W pr
703	Food handlers properly atti personal hygiene	red and good	YES NO NA NE	fB		802	Cł
704	Adequate protection from v	vermin and insect	YES NO NO	ЭВ		803	Te re
705	Living or sleeping quarters s food service area	separated from	YES NO NA NO	В			
706	Birds or animals other than excluded from premises	guide dogs	YES NO NA NO	В			
707	Wiping cloths used properly sanitizing solution	and stored in	YES NO NA NO	ſВ			

Physical Facilit od contact surfaces properly construction located. Acceptable material used. it & cold water available, adequate essure oper disposal of sewage & waste water illet facilities: adequate number, properly instructed, supplied and cleaned	YES NO NA NOB YES NO NOB YES NO NOB YES NO NOB		
located. Acceptable material used. It & cold water available, adequate essure oper disposal of sewage & waste water ilet facilities: adequate number, properly nstructed, supplied and cleaned	YES NO NOB		
pper disposal of sewage & waste water illet facilities: adequate number, properly instructed, supplied and cleaned	YE'S NO NOB		
ilet facilities: adequate number, properly nstructed, supplied and cleaned			
nstructed, supplied and cleaned	VZS NO NOB		
equate lighting, lighting protected			
	WE'S NO NOB		
equate mechanical ventilation	YE'S NO NA NOB		
	YES NO NA NOB		
Testing Devices/Logging of	Temperature	s	
	YE'S NO NA NOB		
emical test kits and/or papers provided	YES NO NA NOB		
rigerated storage units (non-regulatory	YES NO NA NOB		
Other	,		
	orking dishwasher temperature and essure gauges emical test kits and/or papers provided mperature logs maintained for frigerated storage units (non-regulatory quirement)	Testing Devices/Logging of Temperature orking dishwasher temperature and essure gauges emical test kits and/or papers provided mperature logs maintained for frigerated storage units (non-regulatory quirement) PES NO NA NOB YES NO NA NOB YES NO NA NOB	Testing Devices/Logging of Temperatures orking dishwasher temperature and essure gauges emical test kits and/or papers provided mperature logs maintained for frigerated storage units (non-regulatory quirement) YES NO NA NOB YES NO NA NOB

R (repeat violation)

Mark "√" in Box:

Item Number	Observation and Corrective Action	Correction Date (If applicable)
	The mechanical dishwasher reached a final rinse temperature of 79.5 deg C at the plate.	
	This new food establishment has Environmental Health approval to operate and a Food	
	Establishment Permit will be issued in due course.	

	Enforceme	ent Action: (Mark "\", if Applicable	e)		
Re-Inspection Required: 🗸 Yes	No	Establishment Close	d: Yes	No	
Approximate Date of Re-Inspection: during ope	Food Discarded	Other:			

Person in Charge Nar	ne: Jo. AND MARTH
Person in Charge Sign	nature:
Date (d/m/y):	2112/21

Environmental Health Of	ficer Name: Chloe LeTourneau
Environmental Health Of	ficer Signature: Offgra
Date (d/m/y):	02-Dec-2021