

Government of Gouvernement des
Northwest Territories Territoires du Nord-Ouest

Enviro	onmental Health Inspection Report							
	facility or Operation	Date (d/m/y)						
G	reat Slave Lake Tours - Winter Calin Kitchen	15/02/2019						
Mailing Ad	ddress	1)						
	47091 Mackenzie Hwy Hay River, NT XOEOR9							
Physical A	Address							
	Great Slave Lake, Yellowknije, NI							
Type of Ins	spection							
☐ Toba	cco Other: Winter Calin Routine Complaint Follo	w-up						
	hority of the Public Health Act and/or Tobacco Control Act, an inspection of the above listed facility/operation was conductors and/or Orders are made. Required Correction Dates are listed.	ted and the following						
Item Number	Observations and Corrective Actions							
	conducted inspecting for fish filleting colin located on iced !	ale						
		4						
	(prozen) , fish smokes of small calin kitchen to prepare con							
	fish for Tourists							
	Below is detail of Observations + Recommendations							
0	Fish Filleting Calin Floor of walls are made of wood. Pr	wide Sep. 30/201						
10000	= // -	. /						
		and a						
2242	for floor of walls for proper cleaning of disingertion							
2	Kitchen - Chlorie bleach Solm is lested at below lover con	c. corrected						
	Them required level (100 ppm). Provided demonstration on							
0	godene direction							
3	Kitchen Pravide Ventilation bood for show to vent or	L Sep. 30/2019						
	smoke, greax of vayours	1 /						
(4)	NT Food Establishment Premit expired on Est. 01/2019.							
	Renew the permit							
		2 1						
Public Hea	alth Officer's Name (print)							
	Ansim Syed x (A	15/02/2019						
	Anjum Syll Public Health Officer's Signature	Date (d/m/y)						
<								
Owner/Op	perator (please print)							
01	V H x Sham books	15 Feb 2019						
2V	awn Buffey wner/Operator's Signature	Date (d/m/y)						

Yellowknife

Ph: (867) 767-9066 ext: 49262

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Environmental_Health@gov.nt.ca

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1 of /

Establishment Name Great Slave Lake Tours Mailing Address 47091 - Markenzie Highway Haylive XOEOR9 Permit Number: Physical Address Yellowknife Routine Inspection: Compaint Description: Solve to Reserve the Markenzie Highway of Solve to Reserve the Markenzie Tours Permit Number: UST No Date of Inspection: 07/09/2018											
Mailin	g Address 47091 - Mac	Renzi. His	Ruau	3006	40.0	ا د ون ر	X DE DO	Permit Posted:	☐ Yes Ø No		
Physic	al Address	2211 700 11		r arti-illi	11091	204	700010	Date of Inspection:	07/09/2012	———	
Routie	ne Inspection Complaint	□ Follow	-up Inspe	ection (□ If fo	ollow-up	, date of previ	(d/m/y) ous inspection (d/m/y):	3	
ems mus	CAL ITEMS: Based on the instance of the corrected at the time of insperior result in revocation or suspension of Circle One of: YES (In	ction or controlle	d in a ma ablishme	anner t ent Per	hat will n	ot pose closure	of your estab	y threat. Failure to in dishment.	mediately correct o	ulations r contro	. Criti
		in compliance)			plicable		Mark"		peat violation) ontrolled during in	spection	n)
	Compliance State	ıs	CDI	R	- 1004.	1000	Comp	oliance Statu	IS - 1	CDI	R
	me/Temperature of Potential	A SECURE OF SHAPE OF ST	THE ROUND OF				Committee of the second second	Hygiene of Food	Service Workers		
	holding temperatures ≤ 4°C	TYES NO NA NO	В		201		clean & proper		YES NO NOB		
102 Hot	holding temperatures ≥60°C	YES NO NA NO	В	1 1	202	Adequ		ng facilities supplied &	YES NO NOB		
103 Pro orig	per cooking of raw food of animal	YES NO NA NO	8		203		handlers free of pread through fo	disease or condition the	YES NO NA NOB		
	per cooling time and temperatures	YES NO NA NO	₩.	9.7E-1		Food	nandlers using p	proper utensils to avoid	TESINO IVA NOB	00	
105 Ade	quate equipment to maintain food			1.6	204		essary hand co d/prepared food		YES NO NA NOB		
	peratures per monitoring of temperatures	YES NO NA NO		Health	205		training certifica		YES NO NA NOB		
	per reheating procedures for hot holding					Poten	tially Hazar	dous Foods Prote	cted from Conta	minat	ion
08 Pro	per thawing procedures	YES NO NA NO		THUE	401	_	separated and p		YES NO NA NOB		
	Food, Water and Ice from A	pproved Source	es	16.79	402	Food o	contact surface: :ed	s cleaned and	YES NO NA NOB		
01 Foo	d obtained from approved sources	YES NO NOE			403			vermin and insects)	YES NO NOB		
	d in good condition, safe and	YES NO NO			404		chemicals proposed on prevent food	erly labeled, stored or	YES NO NOB		
	d properly labeled	YES NO NO			405	Prope	r disposal of ret	urned, previously			
_!					20.31	served	1 food		YES NO NOB		
		Foo	d Tem	pera	ture 0	bsen	vations	Salan Sala	model organization of	497.4	Shike
	IA / IAI	Temp					Temp				emp
	Item / Location	(°C)	iten	item / Location (°C)				Item /	Location		(°C)
					AER		S. DE				
	near Treds bill Vest		1.184.97				25 LOW B	amage no m	o'salva .		
	constitution by		29.76	1	derto	2 614					
				2	MUU.	1000					-
lines			SECURIOR SECURIOR							Согте	ction
Item Number		Observa	tions	and	Corre	tive /	Actions	established revis	full a past to contr	Date (If applicable)	
17.	12	* - 7	-	D	HED KUP	r.	1	0 1	1912	(п арря	icabie)
Vite:	Kecommended	to post	NI	al P	ساطه	1 100	t Est.		(1/20)		
	> Inspected both	10 10 10 10 10 10 10 10 10 10 10 10 10 1	AUNI CI	55.00	III) (SEE	JPS D	THE STATE OF	SELIS W	L. Alegania		
	Inspected both	boat +	Link	tre	nek	Toda	24				
		Vote against	75 30	PO WA	Dollar.	175(961)	0	525			
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			100								
	W										
				_							
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		Lagran Lagran									
									77775		
									-		

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) It in compliance)			bserved plicable		Mark "√" i		eat violation)		on)	
Compliance Status			R	Project Control of the Control of th		A CALLED A	CDI	R			
Food Equipment and Utensils					Physical Facilities						
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB	111	111100	601	Food contact	t surfaces prop	erly constructed or	YES NO NA NOB	0	100	
Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA (NOB)		1	602		CELLING AND WELLIAM	adequate pressure	YES NO THOS	DK(ii)		
503 Proper storage of frozen food items	YES NO NA NOB			603		osal of sewage	48/00/2	YES NO NOB			
504 Food stored in food grade material	YES NO NA NOB		261		Toilet faciliti	es: adequate nu , supplied and c	imber, properly	YES NO NOB			
Equipment and utensils that contact food are corrosion resistant and non-toxic	YES NO NOB		- 8	605	Adequate lig	hting; lighting p	rotected	YES NO NOB			
Equipment in good repair, cleaned and 506 sanitized	YES NO NOB	1125	M.C.	606	Adequate m	echanical ventil	ation;	YES NO NA NOB			
General Sanita	ition			607		ean, uncluttered e equipment pro	l, cleaning and	YES NO NA NOB			
Garbage & refuse properly disposed and 701 facilities maintained	TES NO NOB				T	esting Devi	ces/Logging o	f Temperatures	1.0°		
701 facilities maintained Non-food contact surfaces properly 702 constructed, in good repair and clean	YESINO NOB			801		hwasher temper	ature and pressure	VED NOTED WAS	11		
Food handlers properly attired and good 703 personal hygiene	YES NO NA NOB	nTern	j Ü	29111	Gauges Chemical to	st kits and/ or pa		YES NO NA MOB	(e)		
Adequate protection from vermin and insect pests	VESNO NOB	9.00	0.000	802	Temperature		d for refrigerated	YES NO NA NOB	0.7		
Living or sleeping quarters separated from 705 food service area	YES NO NOB			803	Storage unit	s (non-regulator	Other	TES NONA NOB	olmdi.le	00/105	
Birds or animals other than guide dogs 706 excluded from premises	PES NO NA NOB				Va -	F 000	1000 mm 11 1 1 1	drawnii Bir	S ADALL	etious	
Wiping cloths used properly and stored 707 in sanitizing solution	YES NO NA NOB					SAE AND	granta E lianggo	RENT TO V	m111-12		
Terr was a second of	TES NO NA NOS		- 00	cheria, le	Lawyer Liv	acid bit 11		2 2 2			
							CSOC) baria wila a ar	PALE AND MEMBERS OF THE PARTY O	2.12		
off extended little entries is a fill the cost arm of	En	fore	cem	ent A	ction:	Mark ⁴ ✓ ", if A	opplicable)	12M between 2 1	W.7		
	-/							ere a catheory			
Re-Inspection Required: Yes No					Establishme	ent Closed	Yes L	No	viv.		
Approximate Date of Re-Inspection:					Food Disca	rded	Other	AP DE HELD			
Person in Charge Name: Shawn	Buckley			- E	Environmenta	al Health Officer	Name: Anyw	m Syd			
Person in Charge Signature:	1/2	- 100		E	Environmenta	al Health Office	Signature:	(1 a) (1 a)	0		
base September 67	7, 2018				Date t/m/y}	07/09	2018			11	