Routine Inspection Complaint Follow-up Inspection If follow-up, date of pl	revious inspection (d/m/y) ;
Physical Address	Date of inspection: (d/m/y) 20/01/2023
Mailing Address PO Box 3707 Spruce Grove AB TIX 319	Permit Posted:
Establishment Name High Arctic Seafoods & Steaks	Permit Number: renewal

items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND Circle One of: YES (In compliance) NO (not in compliance)		NOB (not observed) NA (not applicable)			Mark"√ " in Box: R (repeat violation) CDI (controlled during inspection)				
	Compliance Statu	IS	CDI	R		Compliance Status		CDI	R
	Time/Temperature of Potential	y Hazardous Fo	ods	138	XXXX xells	Personal Hygiene of Food S	ervice Workers		
101	Cold holding temperatures ≤ 4°C	YES NO NO NOB			201 Hands c	lean & properly washed	YES NO (105)		
102	Hot holding temperatures ≥60°C	YES NO (1) NOB	3.19	7	202 Adequat accessib	e handwashing facilities supplied & le	YES NO TANOB		
103	Proper cooking of raw food of animal origin	YES NO (A) NOB			1	203 Food handlers free of disease or condition that may spread through food			
104	Proper cooling time and temperatures	YES NO MA NOB	3			ndlers using proper utensils to avoid		İ	
105	Adequate equipment to maintain food					sary hand contact with prepared food	YES NO WA NOB		-
106	Proper monitoring of temperatures	VES NO NA NOB	TR		205 Food tra	ining certification	YES(NO)NA NOB		
107	Proper reheating procedures for hot holding	YES NO NA NOB			Potentially Hazardous Foods Protected from Contamination			lon	
108	Proper thawing procedures	YES NO NA NOB	[0/18:49	112111	401 Food se	parated and protected	ESNO NA NOB		
	Food, Water and Ice from A		S		402 Food consanitized	ntact surfaces cleaned and	YES NO RANOB		
301	Food obtained from approved sources	YESNO NOB			403 Facility f	ree of pests (vermin and insects)	YES NO NOB		
302	Food in good condition, safe and unaltered	ENO NOB		84	used to	emicals properly labeled, stored or prevent food contamination	YES NO NOB		
303	Food properly labeled	YES NO NOB			405 Proper of served for	lisposal of returned, previously	YES NO (NOB		I

Fo	od Temperature Obs	ervations		1 2
Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
-22-24	С			
	Girles in Carolina State	S ICS I MIG	The state of the s	
	River halfs sired to	2 1 30 Hrd 3	THE SERVICE STREET	
	Temp (°C)	Temp (°C) Item / Location	(°C) Item / Location (°C)	Temp (°C) Item / Location (°C) Item / Location

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No concerns observed at time of inspection.	
Note	Vendor sells pre packaged frozen meat and seafoods which are portioned into smaller boxes.	
	Invoices comfirmed that food is obtained from approved sources.	
- 1	Ensure to post permit in trailer once received-	
205	Recommend to obtain food safe certification.	
IWT1411/09	14	45

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Re tions. 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 compl 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

LEG		ot in compliance)			served licable		oectic
Na.	Compliance State	us	CDI	R		Compliance Status	CDI
Food Equipment and Utensils						Physical Facilities	700
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO (A) NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.	6
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB			602	Hot & cold water available; adequate pressure YES NO NOB	
	Proper storage of frozen food items	ESNO NA NOB		1811	603	Proper disposal of sewage & waste water YES NO (N) NOB Toilet facilities: adequate number, properly	
504	Food stored in food grade material Equipment and utensils that contact food ar	ES NO NA NOB			604	constructed, supplied and cleaned YES NO	
505	corrosion resistant and non-toxic Equipment in good repair, cleaned and	YES NO NOB	1134		605	Adequate lighting; lighting protected (E) NO NOB	
506	sanitized	YES NO NOB			606	Adequate mechanical ventilation; YES NO NO NOB	37
	General Sanit	ation			607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored NO NA NOB	
701	Garbage & refuse properly disposed and facilities maintained	YES NO NOB		1/2		Testing Devices/Logging of Temperatures	
	Non-food contact surfaces properly constructed, in good repair and clean	ESNO NOB			801	Working dishwasher temperature and pressure gauges YES NO NOB	
703	Food handlers properly attired and good personal hygiene	YESNO NA NOB			802	Chemical test kits and/ or papers provided YES NO NA NOB	
	Adequate protection from vermin and insect pests					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 NOB			3.53	Other	in.
706	Birds or animals other than guide dogs excluded from premises	(ES) NO NA NOB	-	TIV.	16%		
707	Wiping cloths used properly and stored in sanitizing solution	YES NO NA NOB				1005 100521 Manualy - 0011 10 1005	O.A.
	PERSONAL PROPERTY.	A STATE	nfor	cem	ent A	ction: (Mark "√", if Applicable)	
Re-Ir	espection Required: Yes	No.				Establishment Closed Yes No.	
Appr	oximate Date of Re-Inspection:					Food Discarded Other	
Pers	Person in Charge Name: JOSIE LV				ă c	Environmental Health Officer Name: } /	
Pers	on in Charge Signature:					Environmental Health Officer Signature: Canena Ogne	