

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.

Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
Freezer	-28.0				

NWT1411/1020

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.

LEGEND		Circle One of:	YES (In compliance)	NOB (not observed)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)
			NO (not in compliance)	NA (not applicable)		
Compliance Status			CDI	R		
Food Equipment and Utensils						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB				
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB				
503	Proper storage of frozen food items	YES NO NA NOB				
504	Food storage containers not used for other purposes	YES NO NA NOB				
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES NO NOB				
506	Equipment in good repair, cleaned and sanitized	YES NO NOB				
General Sanitation						
701	Garbage & refuse properly disposed and facilities maintained	YES NO NOB				
702	Non-food contact surfaces properly constructed, in good repair and clean	YES NO NOB				
703	Food handlers properly attired	YES NO NA NOB				
704	Adequate protection from vermin and insect pests	YES NO NOB				
705	Living or sleeping quarters separated from food service area	YES NO NA NOB				
706	Premises free of live birds and animals	YES NO NA NOB				
Compliance Status			CDI	R		
Physical Facilities						
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES NO NA NOB				
602	Hot & cold water available; adequate pressure	YES NO NOB				
603	Proper disposal of sewage & waste water	YES NO NOB				
604	Toilet facilities: properly constructed, supplied & cleaned	YES NO NOB				
605	Adequate lighting; lighting protected	YES NO NOB				
606	Adequate mechanical ventilation;	YES NO NA NOB				
Testing Devices/Logging of Temperatures						
801	Proper location of thermometers and thermometers working accurately	YES NO NA NOB				
802	Working dishwasher temperature and pressure gauges	YES NO NA NOB				
803	Chemical test kits and/ or papers provided	YES NO NA NOB				
804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES NO NA NOB				

[illegible]

Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> Establishment Closed Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> </div> <div style="width: 45%;"> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;">Food Discarded</div> <div style="width: 45%;">Other _____</div> </div> </div> </div>
Approximate Date of Re-Inspection:			

Person In Charge Signature *Lorna Elias*

Date (d/m/y) *July 14, 2022*

Inspector Signature RITHI MATTOO (RM)

Date (d/m/y) July 14, 2022