

REVIEWED by Colleen Lutzon at 3:45 pm, Mar 29, 2021	Establishment Name Inuvik Curling Club		Permit Number: 100250	
	Mailing Address P.O Box 1631 Inuvik NT X0E 0T0		Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No expired	
	Physical Address 95 Gwich'in Road Inuvik, NT		Date of Inspection: (d/m/y) 23/11/20	
	Routine Inspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Follow-up Inspection <input type="checkbox"/> If follow-up, date of previous inspection (d/m/y) : _____			

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.

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 Status					CDI		R											
Time/Temperature of Potentially Hazardous Foods																		
101	Cold holding temperatures ≤ 4°C	YES	NO	NA	NOB													
102	Hot holding temperatures ≥ 60°C	YES	NO	NA	NOB													
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB													
104	Proper cooling time and temperatures	YES	NO	NA	NOB													
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB													
106	Proper monitoring of temperatures	YES	NO	NA	NOB													
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB													
108	Proper thawing procedures	YES	NO	NA	NOB													
Food, Water and Ice from Approved Sources																		
301	Food obtained from approved sources	YES	NO	NA	NOB													
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB													
303	Food properly labeled	YES	NO	NA	NOB													
Compliance Status					CDI		R											
Personal Hygiene of Food Service Workers																		
201	Hands clean & properly washed	YES	NO	NA	NOB													
202	Adequate handwashing facilities supplied & accessible	YES	NO	NA	NOB													
203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB													
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB													
205	Food training certification	YES	NO	NA	NOB													
Potentially Hazardous Foods Protected from Contamination																		
401	Food separated and protected	YES	NO	NA	NOB													
402	Food contact surfaces cleaned and sanitized	YES	NO	NA	NOB													
403	Facility free of pests (vermin and insects)	YES	NO	NA	NOB													
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NA	NOB													
405	Proper disposal of returned, previously served food	YES	NO	NA	NOB													



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

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
	At time of inspection establishment was not in operation, planning to open in 2021	
	Before opening ensure to complete a deep clean of the Kitchen.	
	Reminders: Ensure a certified food handler is present during the hours of operation.	

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.

[illegible][illegible]

Enforcement Action: (Mark "✓", if Applicable)									
Re-Inspection Required: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>					Establishment Closed: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>				
Approximate Date of Re-Inspection:					Food Discarded:		Other:		

Person in Charge Name:	Nick Jaturino	Environmental Health Officer Name:	Vanessa Aguirre
Person in Charge Signature:		Environmental Health Officer Signature:	
Date (d/m/y)	Nov 23/20	Date (d/m/y)	23/11/20