

Establishment Name	Nsixty Trading Company Ltd o/a Savapunka	Permit Number:	NT-14384
Mailing Address		Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	101 King Street, Fort Smith, NT	Date of Inspection:	Dec 2, 2022
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)	NOB (not observed)	Mark*✓ * In Box: R (repeat violation)	
		NO (not in compliance)	NA (not applicable)	CDI (controlled during inspection)	

Compliance Status		CDI	R
Time/Temperature of Potentially Hazardous Foods			
101	Cold holding temperatures ≤ 4°C	YES	
102	Hot holding temperatures ≥ 60°C	YES	
103	Proper cooking of raw food of animal origin	YES	
104	Proper cooling time and temperatures	YES	
105	Adequate equipment to maintain food temperatures	YES	
106	Proper monitoring of temperatures	YES	
107	Proper reheating procedures for hot holding	YES	
108	Proper thawing procedures	YES	
Food, Water and Ice from Approved Sources			
301	Food obtained from approved sources	YES	
302	Food in good condition, safe and unaltered	YES	
303	Food properly labeled	YES	

Compliance Status		CDI	R
Personal Hygiene of Food Service Workers			
201	Hands clean & properly washed	YES	
202	Adequate handwashing facilities supplied & accessible	YES	
203	Food handlers free of disease or condition that may spread through food	YES	
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	
205	Food training certification	YES	
Potentially Hazardous Foods Protected from Contamination			
401	Food separated and protected	YES	
402	Food contact surfaces cleaned and sanitized	YES	
403	Facility free of pests (vermin and insects)	YES	
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	
405	Proper disposal of returned, previously served food	YES	

Food Temperature Observations			
Item / Location	Temp (°C)	Item / Location	Temp (°C)
Fridge	-0.8	Hot holding unit	69.7
Freezer	-28.9		
Cafe Fridge	-0.6		
Smoothie Fridge	1.6		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	A routine inspection was conducted today and the following was observed:-	
506	Ice machine requires cleaning. Dough machine requires cleaning. As per operator, the dough machine is not being used until cleaned as it is new.	Dec 3, 2022
	Note:- High temperature dishwasher recorded 181°F.	


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)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:		R (repeat violation)	CDI (controlled during inspection)	
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 stored in food grade material	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 and good personal hygiene	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	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB							
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB							
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: adequate number, properly constructed, supplied and cleaned	YES	NO		NOB							
605	Adequate lighting; lighting protected	YES	NO		NOB							
606	Adequate mechanical ventilation;	YES	NO	NA	NOB							
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB							
Testing Devices/Logging of Temperatures												
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB							
802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB							
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB							
Other												

[illegible]


Enforcement Action: (Mark "✓", if Applicable)				
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" 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: Chris Westwell

Person in Charge Signature: 

Date (d/m/y) Dec 2/2022

Environmental Health Officer Name: RITT, MATT ^{ee}

Environmental Health Officer Signature: 

Date
(d/m/y) December 2, 2022