

Establishment Name	Mr. Joe's	Permit Number:	100146
Mailing Address	P.O. Box 222, Norman Wells, NT X0E	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	9 Canal Road, Norman Wells	Date of Inspection: (d/m/y)	November 5, 2019
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 $\leq 4^{\circ}\text{C}$	YES	NO	NA	NOB			
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	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			
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 ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
White refrigerator :	2.0 $^{\circ}\text{C}$	* Cooking and hot holding of hot dogs reviewed with operator.			
Black refrigerator :	2.5 $^{\circ}\text{C}$	Internal Thermometer provided by EHO.			
Hot dogs (hot holding) :	65.0 $^{\circ}\text{C}$				


Item Number	Observations and Corrective Actions	Correction Date (if applicable)
202	Properly secure the wall-mounted paper sheets dispenser to the wall.	Nov. 12, 2019
205	Provide proof of a valid and recognized food safety training certificate.	within 2-3 months
605	Replace set of defective / burnt-out ceiling light tubes.	Nov. 12, 2019
802	EHO provided chlorine test kit, and demonstrated use of the strips to the operator.	CDI

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:	X JOE AIDLER
Person in Charge Signature:	
Date (d/m/y)	NOV 5/2019

Environmental Health Officer Name:	Shawn Hardy
Environmental Health Officer Signature:	Shawn Hardy
Date (d/m/y)	November 5, 2011