

Northwest Territories Gouvernement des Territoires du Nord-Ouest

Environmental Healt	Inspection Report	4889
	WT's Finest Fish	Date (d/m/y)
Mailing Address		7.7
Physical Address 92	Curry Dr. Yellowko	ite
Type of Inspection Tobacco Other:	Curry Dr. , Yellowky	Complaint
	ct and/or Tobacco Control Act, an inspection of the above listed fact. Required Correction Dates are listed.	:llity/operation was conducted and the following
Item Number	Observations and Corrective Actions	Correction Date (if applicable)
No re	commendation, at 6	ine of
Inspec	<u> </u>	
	3	
Public Health Officer's Name (print)	Public Health Officer's Signature) Date (d/m/y)
Owner/Operator (please print) Secky Lang	Ourpe/Opendario Signatura	Novi or
,	Owner/Operator's Signature	Date (d/m/y)

NWT1049/0817

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Government of Gouvernment des
Northwest Territories Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Info	rmation				100 100 1000 110	PALLETS. C.
Establishment Name	NW1	s Finest	1556			
Address	92 0	very Dr.	Yellow K	n, Ke		
Facility Type	FE					
Report Type	Boutine	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	te of Report Nov. 1, 2022				4889	

Environmental Health inspections under the authority of the Public Health Act determine the level of compliance with the Food Establishment Safety Regulation (FESR). Violations cited in this report shall be corrected within the time frame specified. Failure to comply with the requirements may result in the suspension of the permit and/or regulatory enforcement.

Circle suggests compliance status. N/O = Not observed; N/A = Not Applicable; CDI = Corrected during inspection; R = Repeated non-compliance

ection 2: Compliance Summary	To a section	S1 3	- 100	10.92			400	1
Compliance Item	Compliance	CDI	R		Торіс	Compliance	¢ы	
Obtained a valid food establishment permit.	₩ NO N/O N/A			23	Proper use and storage of clean utensils	YE NO N/O N/A		
The permit is posted in a conspicuous location.	NO N/O N/A		, 18	24	Appropriate maintenance of food contact surfaces	₩ NO N/O N/A		
Risk assessment - extensive food preparation.	YES NO N/O			25	Appropriate maintenance of non-food contact surfaces	10 N/O N/A		
Risk assessment - minimal food preparation.	NO N/O N/A			26	No room with food used for sleeping purposes	00 N/O N/A		
Risk assessment - Intermediate food preparation.	YES NO N/O			27	Dipper well with running water	YES NO N/O		Ι
Cold holding and storage of food below 4°C or 40°F.	YES NO N/O			28	Food grade products for food contact surface sanitization	10 NO N/O N/A		Γ
Frozen food holding and storage below -18°C or 0°F.	NO N/O N/A			29	Food contact surfaces washed>rinsed>sanitized after each use			
Proper food cooling method used.	W NO N/O N/A		Ţ,	30	Appropriate two-compartment sink available and used	YES NO N/O	1	
Food is cooked to a high enough safe internal temperature	YES NO N/O W/			31	Appropriate three-compartment sink available and used	YES NO N/O	}	I
Hot holding food to a safe internal temperature of 60°C [140°F].	YES NO N/O			32	The proper method used for manual dishwashing	€ NO N/O N/A		I
The facility uses a proper re-heating method.	YES NO N/O			33	The high-temperature dishwasher is operating appropriately	YES NO N/O	1	I
Monitoring of food safety temperatures.	10 NO N/O N/A		. 9	34	Low-temperature dishwasher operating appropriately	YES NO N/O		I
Proper hand hygiene practice by food handlers.	no n/o n/a			35	Floors, walls, and ceilings are maintained in a sanitary condition	NO N/O N/A		I
Acceptable personal hygiene and behaviour or practices.	MO N/O N/A		<u></u>	36	Sanitary maintenance of sally public washrooms	NO N/O N/A		I
Certified food handler in a supervisory role.	6 NO N/O N/A			37	Lighting adequate for food preparation/cleaning	10 N/O N/A	Ų.	Ι
Free from infectious disease and confirmation of non- infection.	@ NO N/O N/A			38	Mechanical ventilation operable where required	YES NO N/O N/A		
All foods are obtained from acceptable sources.	NO N/O N/A			39	Adequate garbage and liquid waste management	10 N/O N/A		
Separate raw foods storage and handling.	NO N/O N/A			40	General housekeeping and sanitation are satisfactory	70 NO N/O N/A		
Food is protected from potential contamination and adulteration.	NO N/O N/A			41	Pest control / adequate protection of pests	69 NO N/O N/A		
Toxic/poisonous substances are stored separately from food.	NO N/O N/A			42	Exclusion of live animals on the premises	M NO N/O N/A		
Supply of hot and cold running water under pressure.	W NO N/O N/A			43	Observation of health hazards	YES ONO N/A		
Handwashing stations are provided & adequately supplied.	YES NO N/O N/A		1		(and the second		٢
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Section 3: Inspection Outcome			
Satisfactory Compliance	Follow Up Required (Date)	Item(s) Seized or Discarded	
Permit Revoked	Warning Letter Issued	Fine Issued	

Section 4: Signature						
Person In Charge	Environmental Health Officer					
Name:	Name: Colin Menz					
Title:	Title:					