



Under authority of the *Public Health Act* and/or *Tobacco Control Act*, an inspection of the above listed facility/operation was conducted and the following observations and/or Orders are made. Required Correction Dates are listed.


Owner/Operator (please print) <i>Quan Tam, Nguyen</i>	<input checked="" type="checkbox"/> <i>[Signature]</i> Owner/Operator's Signature	<i>Jan 24, 20</i> Date (d/m/y)
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**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]

<b>Enforcement Action:</b> (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:	Jan 25 2023		
Food Discarded:	<input type="checkbox"/>	Other:	<input type="checkbox"/>

Person in Charge Name:	Quan Tran, Nguyen
Person in Charge Signature:	
Date (d/m/y)	Jan 24, 2023

Environmental Health Officer Name: RITTI MATTOO

Environmental Health Officer Signature: 

Date (d/m/y) January 24, 2023



Establishment Name	PHO's House Inc	Permit Number:	NT-14266
Mailing Address		Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	11 Lepine Road, May River, NT, x06 14, 2	Date of Inspection: (d/m/y)	Jan 24, 2023
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.

<b>LEGEND</b>		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
<b>Time/Temperature of Potentially Hazardous Foods</b>			
101	Cold holding temperatures ≤ 4°C	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB	
102	Hot holding temperatures ≥ 60°C	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB	
103	Proper cooking of raw food of animal origin	<input type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input checked="" type="radio"/> NOB	
104	Proper cooling time and temperatures	<input type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input checked="" type="radio"/> NOB	
105	Adequate equipment to maintain food temperatures	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB	
106	Proper monitoring of temperatures	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB	
107	Proper reheating procedures for hot holding	<input type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input checked="" type="radio"/> NOB	
108	Proper thawing procedures	<input type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input checked="" type="radio"/> NOB	
<b>Food, Water and Ice from Approved Sources</b>			
301	Food obtained from approved sources	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB	
302	Food in good condition, safe and unaltered	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB	
<input checked="" type="radio"/> 303	Food properly labeled	<input type="radio"/> YES <input checked="" type="radio"/> NO <input type="radio"/> NOB	

Compliance Status		CDI	R
<b>Personal Hygiene of Food Service Workers</b>			
201	Hands clean & properly washed	<input type="radio"/> YES <input type="radio"/> NO <input checked="" type="radio"/> NOB	
202	Adequate handwashing facilities supplied & accessible	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB	
203	Food handlers free of disease or condition that may spread through food	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB	
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB	
205	Food training certification	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB	
<b>Potentially Hazardous Foods Protected from Contamination</b>			
401	Food separated and protected	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB	
402	Food contact surfaces cleaned and sanitized	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB	
403	Facility free of pests (vermin and insects)	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB	
<input checked="" type="radio"/> 404	Toxic chemicals properly labeled, stored or used to prevent food contamination	<input type="radio"/> YES <input checked="" type="radio"/> NO <input type="radio"/> NOB	<input checked="" type="checkbox"/>
405	Proper disposal of returned, previously served food	<input type="radio"/> YES <input type="radio"/> NO <input checked="" type="radio"/> NOB	

Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
Walk-in-freezer	-28.0	Tall freezer	-8.5	Hot holding - Rice cooker	79.9
Walk-in-fridge	1.6	Glass door fridge	2.2	Hot holding - noodles	74.1
Prep table fridge	2.2	Classic fridge (front)	-1.1		
Salad bar fridge	3.0				

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Routine inspection was conducted today and following was observed:-	
303	Food in the walk-in-freezer, walk-in-fridge and fridges are labelled without date of preparation. Food must be labelled with name and date of preparation.	Next routine inspection
404	Food grade sanitizer (bleach) bottles not labelled. The strength of the bleach solution was high. It was corrected during inspection. Education provided to the operator.	CDI
506	Ice machine requires cleaning and sanitizing.	Jan 25, 2023
Note:- At the time of inspection, no active preparation of food		