## **REVIEWED**

By Colleen Lauzon at 11:17 am, Mar 17, 2021

Establishment Name: Yellov	vknife Raco	quet Club Ltd.	Permit Number: 4793
Mailing Address: 4002 49	Ave, Yellov	vknife, NT X1A 2N4	Permit Posted: Yes ✓ No
Physical Address: 4002 49	Ave, Yellov	vknife, NT	Date of Inspection: 04-Feb-2021
Routine Inspection 🗸 C	omplaint	Follow-up Inspection	If follow-up 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 Regulation. 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.

LEGE	ND '	compliance) in compliance)		•	t observ applicab		plation) led during inspection	1)	<b>,</b>
	Compliance Status	CE	DI R			Compliance Status		CDI	R
T	ime/Temperature of Potentia	lly Hazardous Fo	ods			Personal Hygiene of Food	Service Worke	's	
101	Cold holding temperature ≤ 4°C	<b>V</b> €S NO NA NOB			201	Hands clean & properly washed	X€s NO NOB		
102	Hot holding temperature ≥ 60°C	YES NO NA NOB		1	202	Adequate handwashing facilities supplied & accessible	<b>X</b> €S NO NOB		
103	Proper cooking of raw food of animal origin	YES NO NA NOB			203	Food handlers free of disease or condition that may spread through food	<b>Y</b> €S NO NA NOB		
104	Proper cooling time and temperatures	YES NO NA NOB				Food handlers using proper utensils to avoid			
105	Adequate equipment to maintain food temperature	YES NO NA NOB			204	unnecessary hand contact with cooked/prepared food	YES NO NA NOB		
106	Proper monitoring of temperature	<b>V</b> €S NO NA NOB			205	Food training certification	¥£S NO NA NOB		
107	Proper reheating procedure for hot holding	YES NO NA NOB			Po	tentially Hazardous Foods Protec	ted from Contar	ninatio	on 🖟
108	Proper thawing procedure	YES NO NA NOB			401	Food separated and protected	YES NO NA NOB		
	Food, Water and Ice from A	pproved Sources		1	402	Food contact surface cleaned and sanitized	¥£S NO NA NOB		
301	Food obtained from approved sources	<b>γ</b> £s no nob			403	Facility free of pests (vermin and insects)	YJES NO NOB		
302	Food in good condition, safe and unaltered	¥∕s no nob			404	Toxic chemicals properly labelled, stored or used to prevent food contamination	уж по пов		
303	Food properly labeled	V€S NO NOB			405	Proper disposal of returned, previously served food	YJES NO NOB		

Item/Location	Temp (°C)	Item/Location	Temp (°C)	Item/Location	Temp (°C)
Cooler	3.2				
Freezer	-19.0				

Item Number	Observation and Corrective Action	Correction  Date (If applicable)
	A routine inspection of this food establishment was conducted today. As part of the facility's	
	covid-19 mitigation measures and Exposure Control Plan, food service has been suspended	
	until further notice. No food handling was observed at the time of the inspection.	
	The food establishment permit was not posted in a conspicuous location. The operator has	
	applied for permit renewal and will post the permit upon receipt.	

NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. 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.

LEGE	ND	Circle One of:	•	ompliance in complia	,		•	not observ ot applicab	•
	(	Compliance	Status			CDI	R		
(10)243		Food Equip	ment and	l Utensi	ls			1,071,000	
501	1 ',	ilities available to v tensils and/or equi	,	YÆS NO N	A NOB			601	Fo
502		rocedures followe nd/or manual dishv		<b>y</b> €s no n	A NOB			602	H <sub>e</sub>
503	Proper storag	e of frozen food ite	ems	<b>V</b> ES NO N	A NOB			603	Pı
504	Food stored is	n food grade mater	ial	<b>V</b> €S NO N	A NOB			604	To
505	1	d utensils that con resistant and non-		YAZS NO	NOB			605	A
506	Equipment in and sanitized	good repair, clean	ed	YES NO	NOB			606	A
		Gener	al Sanita	tion				607	Pr m
701	Garbage & rei facility mainta	fuse properly dispo iined	sed and	<b>¥</b> J€S NO	NOB				
702		tact surface prope in good repair and	•	YES NA	NOB		✓	801	W.
703	Food handlers personal hygi	s properly attired a ene	nd good	<b>¥</b> £S NO N	A NOB			802	Cł
704	Adequate pro	tection from vermi	in and insect	VJES NO	NOB			803	Te re
705	Living or sleep food service a	oing quarters separ rrea	ated from	<b>Y</b> €S NO N	A NOB			2007/65V 2007/65V	
706	Birds or anim excluded fron	als other than guid n premises	e dogs	¥ÆS NO N	A NOB				
707	Wiping cloths sanitizing soft	used properly and	stored in	YES NO N	а мов				

	Compliance Status		CDI	R
	Physical Facilit	ties	100/1551	
601	Food contact surfaces properly construction or located. Acceptable material used.	<b>V</b> €S NO NA NOB		
602	Hot & cold water available, adequate pressure	ARZ NO NOB		
603	Proper disposal of sewage & waste water	¥¥S NO NOB		
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	<b>V</b> ES NO NOB		
605	Adequate lighting, lighting protected	WES NO NOB		
606	Adequate mechanical ventilation	YES NO NA NOB		
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	ARR NO NY NOB		
Neitzekiy.	Testing Devices/Logging o	f Temperature	:S	
801	Working dishwasher temperature and pressure gauges	YES NO NÁ 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 NÓ NA NOB		
1007/6517 1007/661	Other			Gringera Gringera

R (repeat violation)

CDI (controlled during inspection)

Mark "√" in Box:

Item Number	Observation and Corrective Action	Correction Date (if applicable)
	Glass washing procedures were reviewed at the time of the inspection. A sanitizing solution	
	was prepared and measured between 200-400 ppm quat.	
702	Carpeting in the food storage area was again observed. The operator has been granted a	1-May-22
	year extension to ensure that all flooring in the food storage/handling area(s) is smooth,	
	easily cleanable and non-porous.	
	·	

Re-Inspection Required: Yes ✓ No	Establishment Closed: Yes 🗸 No
Approximate Date of Re-Inspection:	Food Discarded Other:
Person in Charge Name: Dilin Management	Environmental Health Officer Name: Chloe LeTourneau
Person in Charge Name: DEV IN MadSen	Environmental Health Officer Name: Chloe LeTourneau
Person in Charge Signature: DEV IN MOSEN  Person in Charge Signature: Development of the Company	Environmental Health Officer Name: Chloe LeTourneau  Environmental Health Officer Signature: