

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.

Food Temperature Observations							
Item / Location	Temp (°C)		Item / Location	Temp (°C)		Item / Location	Temp (°C)
Kitchen refrigerator:	4°C or colder	} satisfactory temperatures					
Freezer units	-18°C or colder						


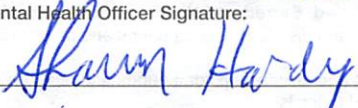
NWT1411/0914

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.	<u>YES</u>	NO	NA	NOB	
502	Appropriate procedures followed for mechanical and/or manual dishwashing	<u>YES</u>	NO	NA	<u>NOB</u>	
503	Proper storage of frozen food items	<u>YES</u>	NO	NA	NOB	
504	Food stored in food grade material	<u>YES</u>	NO	NA	NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	<u>YES</u>	NO		NOB	
506	Equipment in good repair, cleaned and sanitized	<u>YES</u>	NO		NOB	
General Sanitation						
701	Garbage & refuse properly disposed and facilities maintained	<u>YES</u>	NO		NOB	
<u>702</u>	Non-food contact surfaces properly constructed, in good repair and clean	<u>YES</u>	<u>NO</u>		NOB	
703	Food handlers properly attired and good personal hygiene	<u>YES</u>	NO	NA	<u>NOB</u>	
<u>704</u>	Adequate protection from vermin and insect pests	<u>YES</u>	<u>NO</u>		NOB	✓
705	Living or sleeping quarters separated from food service area	<u>YES</u>	NO	NA	NOB	
706	Birds or animals other than guide dogs excluded from premises	<u>YES</u>	NO	NA	NOB	
707	Wiping cloths used properly and stored in sanitizing solution	<u>YES</u>	NO	NA	<u>NOB</u>	
Physical Facilities						
601	Food contact surfaces properly constructed or located. Acceptable material used.	<u>YES</u>	NO	NA	NOB	
602	Hot & cold water available; adequate pressure	<u>YES</u>	NO		NOB	
603	Proper disposal of sewage & waste water	<u>YES</u>	NO		NOB	
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	<u>YES</u>	NO		NOB	
605	Adequate lighting; lighting protected	<u>YES</u>	NO		NOB	
606	Adequate mechanical ventilation;	<u>YES</u>	NO	NA	NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	<u>YES</u>	NO	NA	NOB	
Testing Devices/Logging of Temperatures						
801	Working dishwasher temperature and pressure gauges	<u>YES</u>	NO	NA	NOB	
802	Chemical test kits and/ or papers provided	<u>YES</u>	NO	NA	NOB	
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	<u>YES</u>	NO	NA	NOB	
Other						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
702 704	Seal off gaps around plumbing (in cupboard under dish sinks in the kitchen). This reduces the risk of entry of pests and rodents. Note: This was originally requested in your November 21, 2017 report.	Repeat violation (complete within 2 months → July 2, 2019)
	Inspection conducted on April 30, 2019. Report reviewed and copy provided to operator on May 2, 2019.	

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: <input type="checkbox"/> Other: <input type="checkbox"/>

Person in Charge Name: <u>X Justin Das Luna</u>	Environmental Health Officer Name: <u>Shawn Hardy</u>
Person in Charge Signature: 	Environmental Health Officer Signature: 
Date (d/m/y): <u>May 2, 2019</u>	Date (d/m/y): <u>May 2, 2019</u>