

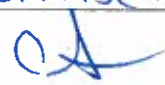

Under authority of the *Public Health Act* and/or *Tobacco Control Act*, an inspection of the above listed facility/operation was conducted and the following observations and/or Orders are made. Required Correction Dates are listed.

Public Health Officer's Name (print)	<div> <div> <div></div> <div> <div></div> <div></div> </div> </div> <div> <div></div> <div></div> </div> </div>	Jan 27, 2023
RITTI MATTOO	<div> <div> <div></div> <div> <div></div> <div></div> </div> </div> <div> <div></div> <div></div> </div> </div>	
Public Health Officer's Signature		Date (d/m/y)
Owner/Operator (please print)	<div> <div> <div></div> <div> <div></div> <div></div> </div> </div> <div> <div></div> <div></div> </div> </div>	Jun 07/23
Chelsea Simister	<div> <div> <div></div> <div> <div></div> <div></div> </div> </div> <div> <div></div> <div></div> </div> </div>	
Owner/Operator's Signature		Date (d/m/y)

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)	NOB (not observed)	Mark "✓" in Box:		R (repeat violation)	CDI (controlled during inspection)				
				NO (not in compliance)	NA (not applicable)								
Compliance Status					CDI	R	Compliance Status					CDI	R
Food Equipment and Utensils						Physical Facilities							
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
502	Appropriate procedures followed for mechanical and/or manual dishwashing	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
503	Proper storage of frozen food items	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
504	Food stored in food grade material	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
506	Equipment in good repair, cleaned and sanitized	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
General Sanitation						Testing Devices/Logging of Temperatures							
701	Garbage & refuse properly disposed and facilities maintained	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
702	Non-food contact surfaces properly constructed, in good repair and clean	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
703	Food handlers properly attired and good personal hygiene	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
704	Adequate protection from vermin and insect pests	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
705	Living or sleeping quarters separated from food service area	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
706	Birds or animals other than guide dogs excluded from premises	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
707	Wiping cloths used properly and stored in sanitizing solution	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
601	Food contact surfaces properly constructed or located. Acceptable material used.	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
602	Hot & cold water available; adequate pressure	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
603	Proper disposal of sewage & waste water	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
605	Adequate lighting; lighting protected	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
606	Adequate mechanical ventilation;	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
801	Working dishwasher temperature and pressure gauges	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
802	Chemical test kits and/ or papers provided	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	<input checked="" type="radio"/>	YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB							
Other													

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
607	Washing station. Premises requires cleaning.	CDI Jan 27, 2023
205	At least one person with a valid food safety training certificate must be present at all times. Food training certification was not available at the time of inspection.	
802	No test strips available to verify the strength of the chlorine solution (bleach). Test strips provided.	
Note:- High temperature dishwasher being used in kitchen recorded 184°F. Bar dishwasher uses chlorine for sanitizing. - Foods must be kept above floor (at least 6 inch) - Bar dry storage area		

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		Establishment Closed: Yes <input type="checkbox"/> No <input type="checkbox"/>	
Approximate Date of Re-Inspection: Jan 27, 2023		Food Discarded: _____ Other: _____	
Person in Charge Name: Chelsea Simister Person in Charge Signature: 		Environmental Health Officer Name: RITTI MATTOO Environmental Health Officer Signature: 	
Date (d/m/y): January 25/23		Date (d/m/y): Jan 25, 2023	

Establishment Name <u>Royal Canadian Legion Branch 250</u>		Permit Number: <u>2530</u>
Mailing Address		Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <u>expired</u>
Physical Address <u>7 Veteran Road, Hay River, NT</u>		Date of Inspection: (d/m/y) <u>Jan 25, 2023</u>
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)	NOB (not observed)	Mark "✓" in Box:		R (repeat violation)
		NO (not in compliance)	NA (not applicable)			CDI (controlled during inspection)

Compliance Status			CDI	R
Time/Temperature of Potentially Hazardous Foods				
101	Cold holding temperatures ≤ 4°C	YES NO NA NOB		
102	Hot holding temperatures ≥ 60°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		

Compliance Status			CDI	R
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 (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
Sliding door fridge	-3.2				
Walk-in-fridge	3.6				
(Paper) fridge	1.8				
Chest freezer	-20.7				

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Routine inspection was conducted today and following was observed at the time of inspection:-	
	Notes: No food preparation was observed during inspection.	
108	Proper thawing procedures i.e. fridge, microwave and under running water must be practiced. It is recommended to thaw in refrigerator as a best practice.	
303	Food in both fridges were not labelled with name and date of preparation.	Jan 27, 2023
201	Staff touched the french fries without washing hands. Food must not be touched, picked or handled without proper hand washing.	
202	No paper towel available during inspection at the hand	