

Establishment Name	Royal Canadian Legion - Br #287	Permit Number:	100115
Mailing Address	P.O. Box 487 XOE OVO	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	25 Mackenzie Drive, Norman Wells, NT	Date of Inspection: (d/m/y)	May 1, 2019
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)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)		
Compliance Status					CDI	R	Compliance Status			CDI	R
Time/Temperature of Potentially Hazardous Foods					Personal Hygiene of Food Service Workers						
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES	NO	NA	NOB						
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	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					Potentially Hazardous Foods Protected from Contamination						
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						
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 ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
All refrigerator units	4°C or colder	Satisfactory temperatures	
All freezer units	-18°C or colder		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
Note:	No food handling at time of inspection.	
202	For your Kitchen & bar hand sinks: → Provide paper towel and liquid hand soap in dispensers.	
501	Kitchen is currently equipped with a domestic dishwasher that is not approved for use. However, facility has a commercial Moyer-Diebel high-temperature dishwasher that the operator intends to install as replacement. This machine was observed during the inspection.	
801	Bar glass washer: Wash: 49°C , Rinse: 24°C , Chlorine: $\sim 90\text{ppm}$ → 100ppm during inspection	

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)
				NO (not in compliance)	NA (not applicable)			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								

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
604	Re-stock toilet paper in women's washroom bathroom stalls.	CDI
606	Kitchen currently lacks ventilation (stove does not have a ventilation hood), and there are no windows to ventilate. Install ventilation hood.	
702	In kitchen, next to stove: sand down plaster job, and paint areas of exposed plaster and drywall. Ensure the surfaces are smooth, cleanable and non-absorbent. - Hole in wall (with exposed valves): recommended to install an access panel. - Clean and repair bottom surface of cupboard under kitchen sinks.	

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 checked="" type="checkbox"/>	
Approximate Date of Re-Inspection:		Food Discarded	Other
Person in Charge Name: <i>Devis Rheault</i>		Environmental Health Officer Name: <i>Shawn Hardy</i>	
Person in Charge Signature: <i>Devis Rheault</i>		Environmental Health Officer Signature: <i>Shawn Hardy</i>	
Date (d/m/y): <i>May 2/19</i>		Date (d/m/y): <i>May 2, 2019</i>	