

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)
Frozen hold - 18							

NWT1411/1020


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	Compliance Status						CDI	R	
Food Equipment and Utensils								Physical Facilities								
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.		YES	NO	NA	NOB		501	Food contact surfaces properly constructed or located. Acceptable material used.		YES	NO	NA	NOB		
502	Appropriate procedures followed for mechanical and/or manual dishwashing		YES	NO	NA	NOB		502	Hot & cold water available; adequate pressure		YES	NO	NA	NOB		
503	Proper storage of frozen food items		YES	NO	NA	NOB		503	Proper disposal of sewage & waste water		YES	NO	NA	NOB		
504	Food storage containers not used for other purposes		YES	NO	NA	NOB		504	Toilet facilities: properly constructed, supplied & cleaned		YES	NO	NA	NOB		
505	Equipment and utensils that contact food are corrosion resistant and non-toxic		YES	NO	NA	NOB		505	Adequate lighting; lighting protected		YES	NO	NA	NOB		
506	Equipment in good repair, cleaned and sanitized		YES	NO	NA	NOB		506	Adequate mechanical ventilation;		YES	NO	NA	NOB		
General Sanitation								Testing Devices/Logging of Temperatures								
701	Garbage & refuse properly disposed and facilities maintained		YES	NO	NA	NOB		801	Proper location of thermometers and thermometers working accurately		YES	NO	NA	NOB		
702	Non-food contact surfaces properly constructed, in good repair and clean		YES	NO	NA	NOB		802	Working dishwasher temperature and pressure gauges		YES	NO	NA	NOB		
703	Food handlers properly attired		YES	NO	NA	NOB		803	Chemical test kits and/ or papers provided		YES	NO	NA	NOB		
704	Adequate protection from vermin and insect pests		YES	NO	NA	NOB		804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)		YES	NO	NA	NOB		
705	Living or sleeping quarters separated from food service area		YES	NO	NA	NOB										
706	Premises free of live birds and animals		YES	NO	NA	NOB										


[illegible]

Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

Enforcement Action: (Mark "✓", If Applicable)				
Re-Inspection Required:	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:			Establishment Closed	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
			Food Discarded	Other _____

Person in Charge Signature 

Date (d/m/y) Feb - 12 - 2021

Inspector Signature 

Date (d/m/y) 12/02/2021