

Establishment Name: <u>Slave Lake Inn</u>	Permit Number: <u>new permit</u>
Mailing Address: <u>n/a at the time of inspection</u>	Permit Posted: ☐ Yes ☒ No
Physical Address: <u>4105 Franklin Ave. Yellowknife, NT</u>	Date of Inspection: (d/m/y) <u>12. Dec. 19</u>
Routine Inspection ☒ Complaint ☐ Follow-up Inspection ☐ 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)		NDB (not observed) NA (not applicable)		Mark "✓" In Box: R (repeat violation) CDI (controlled during inspection)	
Compliance Status		CDI	R	Compliance Status	
Time/Temperature of Potentially Hazardous Foods				Personal Hygiene of Food Service Workers	
101 Cold holding temperatures ≤ 4°C	YES NO NA NDB			201 Hands clean & properly washed	YES NO NA NDB
102 Hot holding temperatures ≥ 60°C	YES NO NA NDB			202 Adequate handwashing facilities supplied & accessible	YES NO NA NDB
103 Proper cooking of raw food of animal origin	YES NO NA NDB			203 Food handlers free of disease or condition that may spread through food	YES NO NA NDB
104 Proper cooling time and temperatures	YES NO NA NDB			204 Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES NO NA NDB
105 Adequate equipment to maintain food temperatures	YES NO NA NDB			205 Food training certification	YES NO NA NDB
106 Proper monitoring of temperatures	YES NO NA NDB			Potentially Hazardous Foods Protected from Contamination	
107 Proper reheating procedures for hot holding	YES NO NA NDB			401 Food separated and protected	YES NO NA NDB
108 Proper thawing procedures	YES NO NA NDB			402 Food contact surfaces cleaned and sanitized	YES NO NA NDB
Food, Water and Ice from Approved Sources				403 Facility free of pests (vermin and insects)	YES NO NA NDB
301 Food obtained from approved sources	YES NO NA NDB			404 Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NA NDB
302 Food in good condition, safe and unaltered	YES NO NA NDB			405 Proper disposal of returned, previously served food	YES NO NA NDB
303 Food properly labeled	YES NO NA NDB				

Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
Freezer	-14.9				
Cooler/Fridge	2.1				

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Initial inspection of this new food establishment (within a tourist accommodation) - not currently open / in operation.	
	Proposed menu includes only ready to eat foods - combination of single serving pre-packaged items and limited handling prior to service items.	
	Self-service breakfast by guests.	
202	There was no dedicated hand sink observed in the food areas. → A separate, dedicated and easily accessible hand sink (equipped with paper towels and liquid hand	

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

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Soap in dispensers, and with hot and cold running water must be provided	
	Note: (402, 506) Prior to operation all equipment, food contact surfaces and surfaces in the food areas must be cleaned and sanitized.	
	It is recommended that chemical test strips be provided and used for the surface sanitizing solution, and temperature logs be maintained to ensure food storage protective temperatures are kept.	

Enforcement Action: (Mark "✓", if Applicable)			
Re-inspection Required: Yes ☒ No ☐	Establishment Closed: Yes ☐ No ☐	Food Discarded: ☐ Other: ☐	
Approximate Date of Re-inspection: <u>Final initial inspection required</u>	Environmental Health Officer Name: <u>Chloe Lefourneau</u>		
Person in Charge Name: <u>SYLVIE LACHAPLAIN-LEGGITT</u>	Environmental Health Officer Signature: <u>ChLefourneau</u>		
Person in Charge Signature: <u>[Signature]</u>	Date (d/m/y): <u>13. Dec. 19</u>		
Date (d/m/y): <u>13/12/2019</u>			