

Establishment Name <i>Snow Lake Lodge</i>	Permit Number: <i>revoked pending</i>
Mailing Address	License Posted: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Licence No.:
Physical Address <i>Wetweti</i>	Date of Inspection: (d/m/y) <i>25/08/2022</i>
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
Time/Temperature of Potentially Hazardous Foods			
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 & 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 NOB	
302	Food in good condition, safe & unadulterated	YES NO NOB	
303	Food properly labeled	YES NO NOB	
Compliance Status		CDI	R
Personal Hygiene of Food Service Workers			
201	Hands clean & properly washed	YES NO NOB	
202	Adequate handwashing facilities supplied & accessible	YES NO 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	
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 NOB	
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NOB	


Food Temperature Observations			
Item / Location	Temp (°C)	Item / Location	Temp (°C)
<i>cold hold x3</i>	<i>≤ 3.2</i>		
<i>frozen hold x3</i>	<i>-18</i>		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	<i>No food preparation at time of inspection</i>	
401	<i>Please ensure raw meats being defrosted are below ready to eat product</i>	

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.

[illegible]

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 _____

Inspector Signature 

Date (d/m/y) 25/08/2022