REVIEWED
By Colleen Lauzon at 2:31 pm, Mar 18, 2021

Establishment Name: Sno	wshoe Inn		Permit Number: 2009	
Mailing Address: Box 10	000. Fort Prov	vidence, NT XOE OLO	Permit Posted: ✓ Yes	No
Physical Address: Fort P			Date of Inspection: 18-Sep-20	20
Routine Inspection ✓	Complaint	Follow-up Inspection	If follow-up 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 Regulation. 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.

Circle One

YES (in compliance)

NOB (not observed)

Mark "\" in Box:

R (repeat violation)

in rev	ocation or suspension of your Food Esta	iblishment Permit and t	Josui			
LEGE	Circle One YES (in compliance of: NO (not in compliance)				ot observ t applicab	
	Compliance Statu	s	CDI	R		
Т	ime/Temperature of Potenti	ially Hazardous F	ood	S		
101	Cold holding temperature ≤ 4°C	¥S NO NA NOB			201	Н
102	Hot holding temperature ≥ 60°C	Y S NO NA NOB			202	A
103	Proper cooking of raw food of animal origin	¥S NO NA NOB			203	Fr th
104	Proper cooling time and temperatures	V/S NO NA NOB				F
105	Adequate equipment to maintain food temperature	¥S NO NA NOB			204	C
106	Proper monitoring of temperature	¥S NO NA NOB			205	F
107	Proper reheating procedure for hot holding	¥S NO NA NOB			Po	ter
108	Proper thawing procedure	¥S NO NA NOB			401	F
	Food, Water and Ice from	Approved Sourc	es		402	F
301	Food obtained from approved sources	¥S NO NOB			403	F
302	Food in good condition, safe and unaltered	¥S NO NOB	an someony de de d		404	T
303	Food properly labeled	¥S NO NOB			405	S

	Compliance Status		CDI	R
	Personal Hygiene of Food S	ervice Worke	rs	
201	Hands clean & properly washed	¥s no nob		
202	Adequate handwashing facilities supplied & accessible	y £s no nob		
203	Food handlers free of disease or condition that may spread through food	¥ S NO NA NOB		
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	VES NO NA NOB		
205	Food training certification	training certification V/S NO NA NOB		
Po	ted from Conta	minati	on	
401	Food separated and protected	¥S NO NA NOB		
402	Food contact surface cleaned and sanitized	VES NO NA NOB		
403	Facility free of pests (vermin and insects)	¥∕s no nob		
404	Toxic chemicals properly labelled, stored or used to prevent food contamination	v y ∕s no nob		
405	Proper disposal of returned, previously served food	VAS NO NOB		

		Food Temperature	Observations		
Item/Location	Temp (°C)	Item/Location	Temp (°C)	Item/Location	Temp (°C)
Walk in cooler	3.5	Soup (hot)	66		
Walk in freezer	-20				
Standing Freezer (Front)	-22				
Prep-table cooler	3.9				

Item Number	Observation and Corrective Action	Correction Date (If applicable)
	The operator follows regulatory requirements for critical food safety items to EHO	
	satisfaction.	

NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. 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.

LEGE	ctions specified in this notice may result of the control of the c		NOB (r	not observe ot applicab	ed)	
	Compliance Stat	us	CDI	R		
	Food Equipment	and Utensils				
501	Adequate facilities available to wash, rins and sanitize utensils and/or equipment.	e VES NO NA NOB			601	F
502	Appropriate procedures followed for mechanical and/or manual dishwashing				602	H p
503	Proper storage of frozen food items	WES NO NA NOB			603	P
504	Food stored in food grade material	y ≰s no na nob			604	CO
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	d w≰s no nob			605	A
506	Equipment in good repair, cleaned and sanitized V/S NO NOB				606	A
	General Sar	nitation			607	P
701	Garbage & refuse properly disposed and facility maintained	₩S NO NOB				
702	Non-food contact surface properly constructed, in good repair and clean	¥\$ NO NOB			801	V p
703	Food handlers properly attired and good personal hygiene	¥ S NO NA NOB			802	C
704	Adequate protection from vermin and in pests	sect VIS NO NOB			803	re
705	Living or sleeping quarters separated fro food service area	™ V ES NO NA NOB				
706	Birds or animals other than guide dogs excluded from premises	¥ S NO NA NOB				
707	Wiping cloths used properly and stored sanitizing solution	YES NO NA NOB				

	Compliance Status		CDI
	Physical Facilit	ies	
601	Food contact surfaces properly construction or located. Acceptable material used.	¥S NO NA NOB	
602	Hot & cold water available, adequate pressure	¥S NO NOB	
603	Proper disposal of sewage & waste water	WES NO NOB	
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	XXS NO NOB	
605	Adequate lighting, lighting protected	WAS NO NOB	
606	Adequate mechanical ventilation	VES NO NA NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	₩ S NO NA NOB	
	Testing Devices/Logging of	f Temperatur	es
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 N	
	Other	T	T

R (repeat violation)

Mark "√" in Box:

Item Number	Observation and Corrective Action	Correction Date (If applicable)
502	The high temperature dishwasher does not reached required temperature for wash cycle.	18-9-21
	EHO has noted the observation on previous two inspection. The operator must follow up	
	with maintenance work to ensure that wash cycle temperature meets 60 C minimum as per	
	the Food Establishment Safety Regulation. Failure to do so will lead to fine or closure of the	
	facility.	

		Enforceme	ent Actio	On: (Mark "√", if Applicable)		
Re-Inspection Required:	Yes	✓ No		Establishment Closed	: Yes	√ No
Approximate Date of Re-Inspection:				Food Discarded	Other:	

Person in Charge Name	: Cathie	Clark
Person in Charge Signa	ture:	We .
Date (d/m/y):	18-Sep-2020	

Environmental Health Officer Name: Chirag Rohit

Environmental Health Officer Signature: Date (d/m/y): 18-Sep-2020