

Government of Gouvernment des Territories Territoires du Nord-Ouest

Environmental	Health Inspection R	eport	4897
Name of Facility or Operat			Date (d/m/y)
Mailing Address			
Physical Address	-251 Old A	Export Rd., Ceffowku	re
Type of ilispection	ther: Food Erl. Schot		
	lic Health Act and/or Tobacco Control s are made. Required Correction Date	Act, an inspection of the above listed facility/operation was conducts are listed.	ted and the following
Item Number	Observati	ons and Corrective Actions	Correction Date (if applicable)
Follow	-up inspect	son regarding Squiteti	io's
Regu	provided letions	Por by 5.35 OF	40
	1) Estable Written	lish and implement procedures;	
	2) Docume	est implementation o	o X
11 - 1-	1 15		
Public Health Officer's Nam	ne (print)		
Colin 1.		Public Health Officer's Signature	16/08/201 Date (d/m/y)
Owner/Operator (please pr	int)		1/-/-/
DWIGHT OUT	1006	Owner/Operator's Signature	Date (d/m/y)

Yellowknife

Ph: (867) 767-9066 ext: 49262 Fax: (867) 669-7517

Environmental_Health@gov.nt.ca

/ of /

Establishment Name Starbucks						License Posted:	Permit Number: 4897			
Mailing Address						Pres □ No	Licence No.:			
Physical Address 2-25/ Old Aisport, Yellorke				orker	Date of Inspection: (d/m/y)	11/08/	207			
			ection 🗆			vious inspection (d/m/				
RITICAL ITEMS: Based on the smust be corrected at the time of in the smay result in revocation or suspensed EGEND Circle One of: YES	spection or controlled	in a ma plishme	anner tha ent Perm	at will not pos	of your esta	ty threat. Failure to in blishment.	lishment Safety Regneed to correct of the correct of the correct of the correct violation)	ulations r contro		
	(not in compliance)		not app	licable)		CDI (c	controlled during in	spectio		
Compliance Status		CDI R	Compliance Status							
Time/Temperature of Poten						il Hygiene of Food				
Cold holding temperatures ≤ 4°C Hot holding temperatures ≥60°C	YES NO NA NOB	1000	2.74	G -	clean & prope		ESNO NOB	1 - 1 - 1		
	YES NO TO NOB			acces		ing facilities supplied &	ESNO NOB	-		
Proper cooking of raw food of animal origin	MES NO NA NOB	3	10		nandlers free o	f disease or condition th				
Proper cooling time & temperatures	YES NOMA NOB			Food unnec	nandlers using essary hand c	proper utensils to avoid ontact with				
Adequate equipment to maintain food	THE PROPERTY OF SHIP SHEET	60X = 3	000	Name and Park Street,	d/prepared foo	The second secon	ESNO NA NOB	1		
temperatures Proper monitoring of temperatures	NO NA NOB	-			separated and	rdous Foods Prote		minati		
Proper reheating procedures for hot	WESNO NA NOB					protected es cleaned and	NO NA NOB			
holding Proper thawing procedures	NO NA NOB	- 2	1000	sanitiz	ed		NO NA NOB			
Food, Water and Ice from	And the second s	S		404 Toxic	chemicals prop	(vermin and insects) perly labeled, stored or	ESNO NOB			
Food obtained from approved sources	PSNO NOB	3		used	o prevent food	contamination	TES NO NOB			
Food in good condition, safe & unadulterated Food property labeled	NO NOB									
Item/Location	Temp (°C) 2.6		n / Locat	ure Obser	Temp (°C)	Item /	Location	T(
	Control of the contro		100							
rolk in cold	3.1	1164 9	Ties and	ato a	75 JA		PRI TENT			
rolkin cold frozen	-18	ions a		orrective /	Actions			Correc Dat		
# frozen	Observati	-	and C	orrective /		expi-	Breyn	Dat (If appli		
frozen m ber	Observati	-	and C	orrective /		expi-	Brenn	Dat (If appli		
#rozen	Observati	-	and C	orrective /		PSP!	S Serve	Dat (If appli		

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			R	Compliance Status			17	CDI	R	
Food Equipment an	d Utensils			(in the same		Physical Facili	ties			
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	ESNO NA NOB			Food contact surfaces properly constructed or 501 located. Acceptable material used.			MO NA NOB			
Appropriate procedures followed for mechanical and/or manual dishwashing	ENO NA NOB		30 Y	602 Hol	& cold water availa	ble; adequate pressure	FESNO NOB	View of		
503 Proper storage of frozen food items	ESNO NA NOB		HIC BI	603 Pro	Proper disposal of sewage & waste water Toilet facilities: properly constructed, supplied & cleaned NOB NOB Adequate lighting; lighting protected		ESNO NOB	1,753	TREE!	
Food storage containers not used for other purposes	ENO NA NOB						TES NO NOB	100		
Equipment and utensils that contact food are corrosion resistant and non-toxic	₩NO NOB	1		605 Ade			NO NOB	ie IV	E53	
Equipment in good repair, cleaned and sanitized	FESNO NOB	を表現し	4	606 Ade	quate mechanical v	rentilation;	NO NA NOB	16		
General Sanita	itlon			10000000	Testing D	evices/Logging o	The second secon			
Garbage & refuse properly disposed and	6				per location of them	nometers and				
701 facilities maintained Non-food contact surfaces properly constructed, in good repair and dean	NO NOB			Wo		accurately nperature and pressure	ESNO NA NOB	(A)		
	YES (O) NOB		4	802 gau	ges		TESNO NA NOB			
703 Food handlers properly attired Adequate protection from vermin and insect	NO NA NOB		10	803 Che	mical test kits and/ perature logs main	or papers provided tained for refrigerated	YES AONA NOB	7.49		
Co3) pests Living or sleeping quarters separated from	YESNO NOB			804 stor	age units (non-regu	latory requirement)	ES IO NA NOB	~		
705 food service area	MENO NA NOB			W 100 100	6/19/5					
706 Premises free of live birds and animals	ES NO NA NOB									
702 Potenticl with pump -cleaning 704 Propping r	par do	01	n		Cel Oh	nerda	77.	CO	Z	
measured (0 73°C	_			(See 111 A	Z 7, 100 10 (10)	Para San	00-1		
		nsp	ectio	n Resu	lts				0	
Number of Critical Items			Number of Non-Critical Items				2			
Number of Repeat Critical Items				Nun	ber of Repea	at Non Critical It	ems	0		
	En	forc	eme	ent Acti	on: (Mark "√",	if Applicable)		W.		
Re-Inspection Required:	No			1 100	ablishment Closed	Yes 🗆	No 🗗	_		
Approximate Date of Re-inspection:				Food Discarded Other						
Person In Charge Signature	0) 2-6 [[7]			leter	tor Signature					
Robbe			17	inspec	tor signature	2		in	-000	
Dete d/m/y)				Date (d/m/y)	11/0	8/200	22	100	0	