

Establishment Name: Street Treats	Permit Number: 2333
Mailing Address: PO BOX 1341, Fort Smith, NT X0E0P0	Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address: 204 McDougal Rd, Fort Smith, NT X0E0P0	Date of Inspection: 24-Sep-2021 (d/m/y)
Routine Inspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Follow-up Inspection <input type="checkbox"/>	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.

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 temperature ≤ 4°C	YES NO NA NOB				
102	Hot holding temperature ≥ 60°C	YES NO NA NOB				
103	Proper cooking of raw food of animal origin	YES NO NA NOB				
104	Proper cooling time and temperatures	YES NO NA NOB				
105	Adequate equipment to maintain food temperature	YES NO NA NOB				
106	Proper monitoring of temperature	YES NO NA NOB				
107	Proper reheating procedure for hot holding	YES NO NA NOB				
108	Proper thawing procedure	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 and unaltered	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				
205	Food training certification	YES NO NA NOB				
Potentially Hazardous Foods Protected from Contamination						
401	Food separated and protected	YES NO NA NOB				
402	Food contact surface cleaned and sanitized	YES NO NA NOB				
403	Facility free of pests (vermin and insects)	YES NO NOB				
404	Toxic chemicals properly labelled, stored or used to prevent food contamination	YES NO NOB				
405	Proper disposal of returned, previously served food	YES NO NOB				

Food Temperature Observations									
Item/Location	Temp (°C)		Item/Location	Temp (°C)		Item/Location	Temp (°C)		

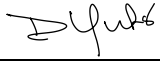
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NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. Non-critical items must be corrected by the next routine inspection or a shorter period of time as 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.

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		
Food Equipment and Utensils						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	
503	Proper storage of frozen food items	YES	NO	NA	NOB	
504	Food stored in food grade material	YES	NO	NA	NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	
General Sanitation						
701	Garbage & refuse properly disposed and facility maintained	YES	NO	NA	NOB	
702	Non-food contact surface properly constructed, in good repair and clean	YES	NO	NA	NOB	
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB	
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB	
Physical Facilities						
601	Food contact surfaces properly construction or located. Acceptable material used.	YES	NO	NA	NOB	
602	Hot & cold water available, adequate pressure	YES	NO	NA	NOB	
603	Proper disposal of sewage & waste water	YES	NO	NA	NOB	
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB	
605	Adequate lighting, lighting protected	YES	NO	NA	NOB	
606	Adequate mechanical ventilation	YES	NO	NA	NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB	
Testing Devices/Logging of Temperatures						
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	NOB	
Other						

Item Number	Observation and Corrective Action	Correction Date (If applicable)

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes	✓ No	Establishment Closed:
Approximate Date of Re-Inspection:			Food Discarded
			Other: _____

Person in Charge Name: Denise Yuhas
Person in Charge Signature: 
Date (d/m/y): 24-Sep-2021

Environmental Health Officer Name: Chirag Rohit
Environmental Health Officer Signature: 
Date (d/m/y): 24-Sep-2021