



FOOD ESTABLISHMENT INSPECTION REPORT

NT-13564

Section 1: Facility Information

Establishment Name	Sundog Trading Post Cafe					
Address	4 Lessard Dr, Yellowknife					
Facility Type	FE					
Report Type	<input checked="" type="radio"/> Routine	<input type="radio"/> Complaint	<input type="radio"/> Follow-Up	<input type="radio"/> Pre-operational	<input type="radio"/> Consultation	<input type="radio"/> Other
Date of Report	Feb. 1, 2023			Permit Number		

Environmental Health inspections under the authority of the Public Health Act determine the level of compliance with the Food Establishment Safety Regulation (FESR). Violations cited in this report shall be corrected within the time frame specified. Failure to comply with the requirements may result in the suspension of the permit and/or regulatory enforcement.

Circle suggests compliance status. N/O = Not observed; N/A = Not Applicable; CDI = Corrected during inspection; R = Repeated non-compliance



Section 2: Compliance Summary

Compliance Item				Compliance	CDI	R	Topic				Compliance	CDI	R
1	Obtained a valid food establishment permit.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	23	Proper use and storage of clean utensils			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
2	The permit is posted in a conspicuous location.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	24	Appropriate maintenance of food contact surfaces			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
3	Risk assessment - extensive food preparation.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	25	Appropriate maintenance of non-food contact surfaces			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
4	Risk assessment - minimal food preparation.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	26	No room with food used for sleeping purposes			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
5	Risk assessment - intermediate food preparation.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	27	Dipper well with running water			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
6	Cold holding and storage of food below 4°C or 40°F.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	28	Food grade products for food contact surface sanitization			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
7	Frozen food holding and storage below -18°C or 0°F.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	29	Food contact surfaces washed>rinsed>sanitized after each use			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
8	Proper food cooling method used.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	30	Appropriate two-compartment sink available and used			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
9	Food is cooked to a high enough safe internal temperature.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	31	Appropriate three-compartment sink available and used			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
10	Hot holding food to a safe internal temperature of 60°C (140°F).			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	32	The proper method used for manual dishwashing			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
11	The facility uses a proper re-heating method.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	33	The high-temperature dishwasher is operating appropriately			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
12	Monitoring of food safety temperatures.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	34	Low-temperature dishwasher operating appropriately			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
13	Proper hand hygiene practice by food handlers.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	35	Floors, walls, and ceilings are maintained in a sanitary condition			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
14	Acceptable personal hygiene and behaviour or practices.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	36	Sanitary maintenance of staff / public washrooms			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
15	Certified food handler in a supervisory role.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	37	Lighting adequate for food preparation/cleaning			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
16	Free from infectious disease and confirmation of non-infection.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	38	Mechanical ventilation operable where required			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
17	All foods are obtained from acceptable sources.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	39	Adequate garbage and liquid waste management			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
18	Separate raw foods storage and handling.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	40	General housekeeping and sanitation are satisfactory			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
19	Food is protected from potential contamination and adulteration.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	41	Pest control / adequate protection of pests			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
20	Toxic/poisonous substances are stored separately from food.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	42	Exclusion of live animals on the premises			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
21	Supply of hot and cold running water under pressure.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A	43	Observation of health hazards			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A
22	Handwashing stations are provided & adequately supplied.			YES	<input checked="" type="radio"/> NO	<input type="radio"/> N/A							

Section 3: Inspection Outcome

Satisfactory Compliance	<input checked="" type="checkbox"/>	Follow Up Required (Date)		Item(s) Seized or Discarded	
Permit Revoked	<input type="checkbox"/>	Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Alexander Beaverho	Name: Colin Mene
Title: Cook	Title: EHO

✓ High temp mechanical dishwasher - reports
87°C, plate temp measured @ 76°C
✓ Accelerated H₂O₂ as surface sanitizer

cold hold	1	1.6°C
	2	0.8°C
	3	0.3°C
	4	1.6°C
hot hold	1	64°C
	2	68°C

freeze hold	1	-15°C
	2	-25
	3	-26

Ensure at least one person has approved
food safety training course within last 5