



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Sunlines Alterations & Convenience Ltd					
Address	4310-56th Ave., Yellowknife					
Facility Type	FF					
Report Type	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Complaint	<input type="checkbox"/> Follow-Up	<input type="checkbox"/> Pre-operational	<input type="checkbox"/> Consultation	<input type="checkbox"/> Other
Date of Report	Jan 31, 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	NO	N/O	N/A	23	Proper use and storage of clean utensils			YES	NO	N/O	N/A
2	The permit is posted in a conspicuous location.			YES	NO	N/O	N/A	24	Appropriate maintenance of food contact surfaces			YES	NO	N/O	N/A
3	Risk assessment - extensive food preparation.			YES	NO	N/O	N/A	25	Appropriate maintenance of non-food contact surfaces			YES	NO	N/O	N/A
4	Risk assessment - minimal food preparation.			YES	NO	N/O	N/A	26	No room with food used for sleeping purposes			YES	NO	N/O	N/A
5	Risk assessment - intermediate food preparation.			YES	NO	N/O	N/A	27	Dipper well with running water			YES	NO	N/O	N/A
6	Cold holding and storage of food below 4°C or 40°F.			YES	NO	N/O	N/A	28	Food grade products for food contact surface sanitization			YES	NO	N/O	N/A
7	Frozen food holding and storage below -18°C or 0°F.			YES	NO	N/O	N/A	29	Food contact surfaces washed>rinsed>sanitized after each use			YES	NO	N/O	N/A
8	Proper food cooling method used.			YES	NO	N/O	N/A	30	Appropriate two-compartment sink available and used			YES	NO	N/O	N/A
9	Food is cooked to a high enough safe internal temperature.			YES	NO	N/O	N/A	31	Appropriate three-compartment sink available and used			YES	NO	N/O	N/A
10	Hot holding food to a safe internal temperature of 60°C (140°F).			YES	NO	N/O	N/A	32	The proper method used for manual dishwashing			YES	NO	N/O	N/A
11	The facility uses a proper re-heating method.			YES	NO	N/O	N/A	33	The high-temperature dishwasher is operating appropriately			YES	NO	N/O	N/A
12	Monitoring of food safety temperatures.			YES	NO	N/O	N/A	34	Low-temperature dishwasher operating appropriately			YES	NO	N/O	N/A
13	Proper hand hygiene practice by food handlers.			YES	NO	N/O	N/A	35	Floors, walls, and ceilings are maintained in a sanitary condition			YES	NO	N/O	N/A
14	Acceptable personal hygiene and behaviour or practices.			YES	NO	N/O	N/A	36	Sanitary maintenance of staff / public washrooms			YES	NO	N/O	N/A
15	Certified food handler in a supervisory role.			YES	NO	N/O	N/A	37	Lighting adequate for food preparation/cleaning			YES	NO	N/O	N/A
16	Free from infectious disease and confirmation of non-infection.			YES	NO	N/O	N/A	38	Mechanical ventilation operable where required			YES	NO	N/O	N/A
17	All foods are obtained from acceptable sources.			YES	NO	N/O	N/A	39	Adequate garbage and liquid waste management			YES	NO	N/O	N/A
18	Separate raw foods storage and handling.			YES	NO	N/O	N/A	40	General housekeeping and sanitation are satisfactory			YES	NO	N/O	N/A
19	Food is protected from potential contamination and adulteration.			YES	NO	N/O	N/A	41	Pest control / adequate protection of pests			YES	NO	N/O	N/A
20	Toxic/poisonous substances are stored separately from food.			YES	NO	N/O	N/A	42	Exclusion of live animals on the premises			YES	NO	N/O	N/A
21	Supply of hot and cold running water under pressure.			YES	NO	N/O	N/A	43	Observation of health hazards			YES	NO	N/O	N/A
22	Handwashing stations are provided & adequately supplied.			YES	NO	N/O	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: <u>Therese Hynes</u>	Name: <u>Colin Merz</u>
Title: <u>own - i</u>	Title: <u>EHO</u>



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature

Equipment	Description	Temperature	Equipment	Description	Temperature
Cold display	1	10.6			
" "	2	2.2			
Frozen	1	-26			
	2	-24			

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature

Section 6: Inspection Details

Act and Regulation excerpts in this report are for information only and not the basis for legal or judicial determinations. Please verify the most current version of the Act and Regulation for correct sections and wordings.

No recommendations at time of inspection

Food contact surface sanitation is chlorine
at ~ 200 ppm - test strips provided