

Establishment Name Tim Hartone		Permit Number: 4876
Mailing Address		Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address #10 5014 - 49 Street, Yellowknife, NT X1A 3A8		Date of Inspection: (d/m/y) October 26, 2022
Routine Inspection <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-up Inspection <input type="checkbox"/> If follow-up, date 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 Regulations. 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)	NOB (not observed)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)
			NO (not in compliance)	NA (not applicable)			

Compliance Status			CDI	R
Time/Temperature of Potentially Hazardous Foods				
101	Cold holding temperatures ≤ 4°C	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
102	Hot holding temperatures ≥ 60°C	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
103	Proper cooking of raw food of animal origin	<input type="radio"/> YES <input type="radio"/> NO <input checked="" type="radio"/> NA <input type="radio"/> NOB		
104	Proper cooling time and temperatures	<input type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input checked="" type="radio"/> NOB		
105	Adequate equipment to maintain food temperatures	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
106	Proper monitoring of temperatures	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
107	Proper reheating procedures for hot holding	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
108	Proper thawing procedures	<input type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input checked="" type="radio"/> NOB		
Food, Water and Ice from Approved Sources				
301	Food obtained from approved sources	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB		
302	Food in good condition, safe and unaltered	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB		
303	Food properly labeled	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB		

Compliance Status			CDI	R
Personal Hygiene of Food Service Workers				
201	Hands clean & properly washed	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB		
202	Adequate handwashing facilities supplied & accessible	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB		
203	Food handlers free of disease or condition that may spread through food	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
205	Food training certification	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
Potentially Hazardous Foods Protected from Contamination				
401	Food separated and protected	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
402	Food contact surfaces cleaned and sanitized	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NA <input type="radio"/> NOB		
403	Facility free of pests (vermin and insects)	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB		
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> NOB		
405	Proper disposal of returned, previously served food	<input type="radio"/> YES <input type="radio"/> NO <input checked="" type="radio"/> NOB		

Food Temperature Observations							
Item / Location	Temp (°C)		Item / Location	Temp (°C)		Item / Location	Temp (°C)
Walk-in-cooler	-1.1		Hot holding unit temps:-			- Cooked eggs	75.7
Walk-in-freezer	-28.3		- Potatoe wedges	68.6		- Soup	51°C
Daisy cooler	-0.5		- Macn browni	81.1		Quat sanitizer	200ppm
Beverage cooler	3.9		- Rice (Quinoa)	68.2			


Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	A routine inspection was conducted today and following was observed:-	
102	Soups hot held temperature recorded 51°C. Corrective action was taken immediately. The soup is re-heated, temperature recorded 186.3°F.	
	Notes:- Dishwasher gauge temperature recorded 189°F and dish disc temp was recorded 75.7°C.	
	No other concerns were observed during the inspection.	


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						CDI	R	Compliance Status						CDI	R
Food Equipment and Utensils								Physical Facilities							
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.		YES	NO	NA	NOB		601	Food contact surfaces properly constructed or located. Acceptable material used.		YES	NO	NA	NOB	
502	Appropriate procedures followed for mechanical and/or manual dishwashing		YES	NO	NA	NOB		602	Hot & cold water available; adequate pressure		YES	NO	NA	NOB	
503	Proper storage of frozen food items		YES	NO	NA	NOB		603	Proper disposal of sewage & waste water		YES	NO	NA	NOB	
504	Food stored in food grade material		YES	NO	NA	NOB		604	Toilet facilities: adequate number, properly constructed, supplied and cleaned		YES	NO	NA	NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic		YES	NO	NA	NOB		605	Adequate lighting; lighting protected		YES	NO	NA	NOB	
506	Equipment in good repair, cleaned and sanitized		YES	NO	NA	NOB		606	Adequate mechanical ventilation;		YES	NO	NA	NOB	
General Sanitation								607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored		YES	NO	NA	NOB	
701	Garbage & refuse properly disposed and facilities maintained		YES	NO	NA	NOB		Testing Devices/Logging of Temperatures							
702	Non-food contact surfaces properly constructed, in good repair and clean		YES	NO	NA	NOB		801	Working dishwasher temperature and pressure gauges		YES	NO	NA	NOB	
703	Food handlers properly attired and good personal hygiene		YES	NO	NA	NOB		802	Chemical test kits and/ or papers provided		YES	NO	NA	NOB	
704	Adequate protection from vermin and insect pests		YES	NO	NA	NOB		803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)		YES	NO	NA	NOB	
705	Living or sleeping quarters separated from food service area		YES	NO	NA	NOB		Other							
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									

[illegible]

Enforcement Action: (Mark "✓", If Applicable)				
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	Establishment Closed:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:			Food Discarded:	Other:

Person in Charge Name:	MARIA PAT 6. MARIANO
Person in Charge Signature:	
Date (d/m/y)	26 OCTOBER 2022

Environmental Health Officer Name:	RITTI MATTOO
Environmental Health Officer Signature:	
Date (d/m/y)	October 26, 2022