

Establishment Name <u>Xihabi Community Store</u>		Permit Number: <u>-</u>	
Mailing Address <u>PO Box 89 Xihabi, NT, X0E1P0</u>		License Posted: <input type="checkbox"/> Yes <input type="checkbox"/> No	License No.: <u>-</u>
Physical Address <u>PO Box 89 Xihabi, NT, X0E1P0</u>		Date of Inspection: (d/m/y)	<u>2/06/2022</u>
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) : <u>-</u>

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)
		NO (not in compliance)	NA (not applicable)			CDI (controlled during inspection)

Compliance Status		CDI	R
Time/Temperature of Potentially Hazardous Foods			
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	<u>YES</u> NO NA NOB	
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	YES NO <u>NA</u> NOB	
103	Proper cooking of raw food of animal origin	YES NO <u>NA</u> NOB	
104	Proper cooling time & temperatures	YES NO <u>NA</u> NOB	
105	Adequate equipment to maintain food temperatures	YES NO NA NOB	
106	Proper monitoring of temperatures	YES <u>NO</u> NA NOB	
107	Proper reheating procedures for hot holding	YES NO <u>NA</u> NOB	
108	Proper thawing procedures	YES NO <u>NA</u> NOB	
Food, Water and Ice from Approved Sources			
301	Food obtained from approved sources	<u>YES</u> NO NOB	
302	Food in good condition, safe & unadulterated	<u>YES</u> NO NOB	
303	Food properly labeled	<u>YES</u> NO NOB	

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

Food Temperature Observations			
Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
All Cold holding units $\leq 4^{\circ}\text{C}$			
Frozen Fruit Freezer -12°C			

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
508	The PUS & cakes, frozen fruit, frozen berries and frozen juice's freezers were not plugged to power during the inspection. The food items were frozen and their temperature were low -8 to -10. Please make sure that the fridges are always plugged to power.	02/06/22
106	There were no thermometers in some of the cold holding units. Please make sure all the cold holding units have a temperature indicating thermometer.	

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)
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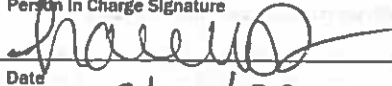
Compliance Status				CDI	R		
Food Equipment and Utensils							
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB		
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB		
503	Proper storage of frozen food items	YES	NO	NA	NOB		
504	Food storage containers not used for other purposes	YES	NO	NA	NOB		
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO		NOB		
506	Equipment in good repair, cleaned and sanitized	YES	NO		NOB		
General Sanitation							
701	Garbage & refuse properly disposed and facilities maintained	YES	NO		NOB		
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO		NOB		
703	Food handlers properly attired	YES	NO	NA	NOB		
704	Adequate protection from vermin and insect pests	YES	NO		NOB		
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB		
706	Premises free of live birds and animals	YES	NO	NA	NOB		

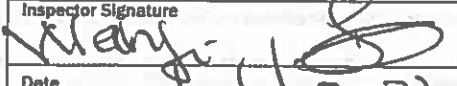
Compliance Status				CDI	R		
Physical Facilities							
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB		
602	Hot & cold water available; adequate pressure	YES	NO		NOB		
603	Proper disposal of sewage & waste water	YES	NO		NOB		
604	Toilet facilities: properly constructed, supplied & cleaned	YES	NO		NOB		
605	Adequate lighting; lighting protected	YES	NO		NOB		
606	Adequate mechanical ventilation;	YES	NO	NA	NOB		
Testing Devices/Logging of Temperatures							
801	Proper location of thermometers and thermometers working accurately	YES	NO	NA	NOB		
802	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB		
803	Chemical test kits and/ or papers provided	YES	NO	NA	NOB		
804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
602	The water There was no hot water at the handwashing sink in the washroom.	
202	There was not paper towel in the handwashing sink in the washroom.	
	The construction of the store was ongoing during the inspection (just pouring of the floor).	
	The operator will send photos to the EHO when this recommendation are made.	

Inspection Results			
Number of Critical Items	1	Number of Non-Critical Items	2
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

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 Signature

 Date (d/m/y) 02/06/2022

Inspector Signature

 Date (d/m/y) 02/06/2022