

Establishment Name	<i>Wing Freak</i>	Permit Number:	<i>pending</i>
Mailing Address		Permit Posted:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Physical Address	<i>1425 Gitzel SE, Yellowknife</i>	Date of Inspection: (d/m/y)	<i>17/11/2020</i>
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)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)
Compliance Status									
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 type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> NA	<input checked="" type="radio"/> NOB			
103	Proper cooking of raw food of animal origin		<input type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> NA	<input checked="" type="radio"/> NOB			
104	Proper cooling time and temperatures		<input type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> NA	<input 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 type="radio"/> YES	<input type="radio"/> NO	<input checked="" type="radio"/> NA	<input type="radio"/> NOB			
108	Proper thawing procedures		<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> NA	<input 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"/> NA	<input type="radio"/> NOB			
302	Food in good condition, safe and unaltered		<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB			
303	Food properly labeled		<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB			
Personal Hygiene of Food Service Workers									
201	Hands clean & properly washed		<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> NA	<input type="radio"/> NOB			
202	Adequate handwashing facilities supplied & accessible		<input checked="" type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> NA	<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"/> NA	<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"/> NA	<input type="radio"/> NOB			
405	Proper disposal of returned, previously served food		<input type="radio"/> YES	<input type="radio"/> NO	<input type="radio"/> NA	<input checked="" type="radio"/> NOB			

Food Temperature Observations

Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
<i>cold hold</i>	<i>3.2</i>				
<i>frozen hold</i>	<i>-18</i>				

Observations and Corrective Actions

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	<i>No food handling at time of inspection - model will be cooked → delivery</i>	
	<i>EHO has no recommendations at time of inspection.</i>	

