




Under authority of the *Public Health Act* and/or *Tobacco Control Act*, an inspection of the above listed facility/operation was conducted and the following observations and/or Orders are made. Required Correction Dates are listed.

Public Health Officer's Name (print)		Jan 28, 2023
RITTU MATTOO	Public Health Officer's Signature	Date (d/m/y)

<b>Yellowknife</b> Ph: (867) 669-8979 Fax: (867) 669-7517	<b>Inuvik</b> Ph: (867) 777-7250 / 777-7220 Fax: (867) 777-3255	<b>Hay River</b> Ph: (867) 874-7261 Fax: (867) 874-7211	Page <b>1</b> of 1
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**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)	NOB (not observed)	Mark "✓" in Box:		R (repeat violation)	CDI (controlled during inspection)		
				NO (not in compliance)	NA (not applicable)						
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						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	fridge must be labelled properly.	
201	Staff was observed not washing hands before handling food. Education provided about hand hygiene.	
702	Premises requires uncluttering, cleaning and organizing	Next routine inspection
607	the storage area.	
604	No paper towel in the staff toilet.	CDI
802	Food grade sanitizer was at higher strength and no test strips available to verify the strength of sanitizer. Education on food grade sanitizer (bleach) provided to the staff/operator. Test strip provided.	CDI
Notes: Ice machine requires cleaning.		Jan 23, 2023

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required: Yes <input checked="" type="checkbox"/> No <input 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: Yi TAN (Lucy) Person in Charge Signature: <i>[Signature]</i> Date (d/m/y): 23/01/2023		Environmental Health Officer Name: RITU MATTOO Environmental Health Officer Signature: <i>[Signature]</i> Date (d/m/y): January 23, 2023	



Establishment Name	Woodland Wok + Grill	Permit Number:	2543 (expired)
Mailing Address		Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	8-66 Woodland Promenade, May River, NT	Date of Inspection:	Jan 23, 2023
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.

<b>LEGEND</b>		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)
<b>Compliance Status</b>			CDI	R	<b>Compliance Status</b>	
<b>Time/Temperature of Potentially Hazardous Foods</b>					<b>Personal Hygiene of Food Service Workers</b>	
101	Cold holding temperatures ≤ 4°C	YES	NO	NA	NOB	
102	Hot holding temperatures ≥ 60°C	YES	NO	NA	NOB	✓
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB	
104	Proper cooling time and temperatures	YES	NO	NA	NOB	
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB	
106	Proper monitoring of temperatures	YES	NO	NA	NOB	
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB	
108	Proper thawing procedures	YES	NO	NA	NOB	
<b>Food, Water and Ice from Approved Sources</b>					<b>Potentially Hazardous Foods Protected from Contamination</b>	
301	Food obtained from approved sources	YES	NO	NA	NOB	
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB	
303	Food properly labeled	YES	NO	NA	NOB	
201	Hands clean & properly washed	YES	NO	NA	NOB	
202	Adequate handwashing facilities supplied & accessible	YES	NO	NA	NOB	
203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB	
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB	
205	Food training certification	YES	NO	NA	NOB	
401	Food separated and protected	YES	NO	NA	NOB	
402	Food contact surfaces cleaned and sanitized	YES	NO	NA	NOB	
403	Facility free of pests (vermin and insects)	YES	NO	NA	NOB	
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NA	NOB	
405	Proper disposal of returned, previously served food	YES	NO	NA	NOB	

Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
Store 1 - chest freezer	-25.2	Commando 90 freezer	-20.2	Prep table fridge	-4.1
Store 2 - chest freezer	-20.1	fridge	3.5	Rice cooker (hot holding)	73.6
chest freezer 1 (chest to fridge)	-27.5	Walk-in-freezer	-30.1	Gravy (hot holding)	54.1
chest freezer 2 (next to fridge)	-22.1	Walk-in-fridge	-4.1	Sliding door fridge	2.1

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Routine inspection was conducted today and the following was observed at the time of inspection:-	
102	Hot holding temperature of the gravy was recorded 54.1°C with calibrated probe thermometer. Corrective action was taken i.e re-heated gravy to minimum temperature of 74.0°C. Temperature recorded with probe thermometer of the gravy at 74.0°C.	CDI
108	Pizza bases were thawing in the room temperature. Staff educated on proper thawing methods.	CDI
302	Canned food items passed Best Before dates (Heinz tomato Paste - Best Before 2018 JUL 18).	
303	Food items must be labelled properly with name and date of preparation. Foods in walk-in-fridge and sliding door	Jan 28, 2023