

Establishment Name	Yamouri Inn		Permit Number:	100188
Mailing Address	P.O. Box 268, Norman Wells, N.T. X0E 0T0		Permit Posted:	☒ Yes ☐ No
Physical Address	1 Town Square, Norman Wells		Date of Inspection:	November 7, 2019
Routine Inspection ☒	Complaint ☐	Follow-up Inspection ☐	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			CDI	R	
Time/Temperature of Potentially Hazardous Foods					
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES NO NA NOB			
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	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			
Food, Water and Ice from Approved Sources					
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			
Personal Hygiene of Food Service Workers					
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 <i>To be verified</i>	YES NO NA NOB			
Potentially Hazardous Foods Protected from Contamination					
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 ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
All refrigerator units	4°C or colder	Potato & bacon soup	68°C
Back restaurant freezer	-14°C (adjust & monitor)	Gravy	69.5°C
All other freezers	-18°C or colder	Big Bar high temperature dishwasher	
		Wash cycle: 17°F , Rinse cycle: 184°F	

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
202	- Ensure liquid hand soap is provided at all hand wash sinks. - Baker's Hand Sink faucet was not originally designed for hand washing, even though it is functional. Replace with a proper faucet if it is cumbersome to use.	Nov. 11, 2019
205	Provide proof of a valid and recognized food safety training certificate for at least one food handler on site during operation.	with 2-3 months
303	Label all food bins (white flour, chicken wing flour, sugar, etc.)	Nov 9, 2019
401	and include food-grade scoops with long handles.	Nov. 30, 2019
501	Kitchen high temperature automatic dishwasher was defective at time of inspection and not in operation (machine broke down after recently being professionally serviced, according to operator).	

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	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			804	Store utensils in a manner preventing their contamination			
707	Wiping cloths used properly and stored in sanitizing solution	YES NO NA NOB	✓		805	Provide indicating thermometers for all cold storage units			

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
801 806 807 (Cont.)	Machine requires repair. In the meantime, all dishware and other washables must be washed and sanitized in the available Big Ber high-temperature dish/glass washer.	January 2020
804	Men's and Women's washrooms: Keep rolls of paper towel in the dispensers provided.	Dec 8, 2019
	Clean ceiling fan guard/screen in men's washroom.	Nov 15, 2019
(Continued on next page.) →		

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes ☒	No ☐	Establishment Closed: Yes ☐ No ☒
Approximate Date of Re-Inspection:	Food Discarded: _____ Other: _____		

Person in Charge Name: X James Weber

Person in Charge Signature: [Signature]

Date (d/m/y): 2019/11/08

Environmental Health Officer Name: Shawn Hardy

Environmental Health Officer Signature: [Signature]

Date (d/m/y): November 8, 2019

ENVIRONMENTAL HEALTH INSPECTION REPORT CONT'D

Yamouri Inn

P.O. Box 268, 1 Town Square
Norman Wells, NT X0E 0V0

Target completion
date:

702 Restaurant cleaning and repair tasks:

Cleaning tasks

- Clean outer surface of ceiling air duct in kitchen.
- Clean section of wall above stainless steel counter
- Clean around drain pipe under baker's hand sink.

Nov. 30,
2019
(2 weeks)

Repair tasks

- Replace front service countertop, observed to be severely water damaged.
- Replace the ripped booth & chair seat covers in the dining room.
- Fix holes in floor (2 holes) under stainless steel dish counter.
- Fix the flashing under kitchen hand wash sink.
- Replace mould-stained caulking above hand sink.

To be
discussed
w/ operator

Nov. 30, 2019
(2 weeks)

(Continued on next page.) →

Manager: X James Weber
Signature: 

EHO: Shawn Hardy
Signature: 

Date: November 8, 2019

ENVIRONMENTAL HEALTH INSPECTION REPORT CONT'D

Yamouri Inn

P.O. Box 268, 1 Town Square
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Target completion
date:

702
(cont.)

Restaurant repair tasks:

- Paint the bare section of drywall on kitchen ceiling, and in the same area, sand down and refinish the section of cracked/peeling paint. } Dec 8, 2019
- Under the baker's hand sink, apply caulking around drain pipe, and fix floor which is lifting. } Nov 30, 2019
- Fix hole in floor next to convection oven, and also fix ceiling support board above this oven. } to be discussed w operator
- Fix floor at back end of kitchen (linoleum is lifting). }

Mop closet repair task:

- Cover (paint, varnish) all barewood surfaces in this area to render them cleanable and non-absorbent. } to be discussed w operator
- Strongly recommended to use a durable, water-resistant material on the walls surrounding the mop sink. }

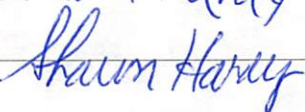
Big Bar + Pop/Soda storage room tasks:

- Clean ceiling area above ice machines. } Nov 15, 2019
- Floor replacement in progress in pop/soda room

Manager: X James Weber

Signature: 

EHO: Shawn Hardy

Signature: 

Date: November 8, 2019

ENVIRONMENTAL HEALTH INSPECTION REPORT CONT'D

Yamouri Inn

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Target completion
date: _____

707 Provide a sanitizing solution (such as
802 200ppm chlorine bleach in water) in a labelled spray
bottle or wet wipe bucket, with wiping cloths.
EHO provided chlorine test strips and demonstrated
their use to the operators.

CDE

804 Keep scoop (for ice machine) in a cleanable container or tray. CDE

805 Freezer chest missing a thermometer. Ensure that all
cold storage units (fridges and freezers) have accurate
and easily readable thermometers. } Nov. 30
2019

Note: Cabin Lounge was closed to the public indefinitely
(until further notice from management), and was
therefore not inspected.

No additional observations made at time of inspection.

Manager: X James Weber
Signature: James Weber

EHO: Shawn Hardy
Signature: Shawn Hardy

Date: November 8, 2019