

Establishment Name	<i>YK Hot Pot</i>	Permit Number:	<i>10508 4660</i>
Mailing Address		Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	<i>5019-49 St., Yellowknife</i>	Date of Inspection: (d/m/y)	<i>10/03/2020</i>
Routine Inspection <input type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-up Inspection <input checked="" type="checkbox"/>	If follow-up, date of previous inspection (d/m/y); <i>12/08/2019</i>

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) NO (not in compliance) NA (not applicable) Mark "✓" in Box: R (repeat violation) CDI (controlled during inspection)

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

Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
<i>frozen hold #1</i>	<i>-15</i>	<i>cold hold disp.</i>	<i>3.5</i>	<i>hot hold rice</i>	<i>37</i>
<i>#2</i>	<i>-19</i>				
<i>#3</i>	<i>-24</i>	<i>high temp dish</i>	<i>66</i>		
				<i>Quat sanitizer @ 300 ppm</i>	

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
301	<i>DFO Follow-up fish source; all other products are approved source</i>	
101/102	<i>Time temperature control for safety, food being maintained (e.g. rice, cut vegetables, eggs) at ambient temp.</i>	
	<i>- measured @ ~18°C</i>	
	<i>- rice measured @ 37°C</i>	
	<i>=> all temp abused products discarded</i>	<i>CDI</i>
108	<i>Ensure all TICS foods are thawed appropriately</i>	
	<i>- turkey thawing ambient</i>	
	<i>- measured @ 17.4°C</i>	
	<i>- discarded</i>	<i>CDI</i>
106	<i>Use probe thermometer to monitor temp of TICS foods</i>	<i>CDI</i>

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	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
						607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB
General Sanitation						Testing Devices/Logging of Temperatures					
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB	801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB	802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	Other					
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB						
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)
501/502	High temp dishwasher max plate towel temp measured @ 66°C after 4 rinse temp. @ gus = 82°C	
702	Ensure all surfaces contaminated with meat juices or similar are cleaned and sanitized regularly	
704	Ensure all spilled foods behind equipment are cleaned to prevent pest attraction	

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:	1 week		Food Discarded: <input checked="" type="checkbox"/> Other: _____

Person in Charge Name:	JIA ZHEN
Person in Charge Signature:	
Date (d/m/y)	10/03/2020

Environmental Health Officer Name:	Colin Moran
Environmental Health Officer Signature:	
Date (d/m/y)	10/03/2020