

Establishment Name: <u>Aigaliag Centre</u>		Permit Number: <u>3705</u>
Mailing Address: <u>P.O. Box (same as below) XOE 020</u>		License Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address: <u>33 Panikpuk Road, Sachs Harbour, NT</u>		Date of Inspection: (d/m/y) <u>July 28, 2022</u>
Routine Inspection <input 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					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	NO	NA	NOB		201	Hands clean & properly washed	YES	NO	NOB
102	Hot holding temperatures ≥ 60°C	YES	NO	NA	NOB		202	Adequate handwashing facilities supplied & accessible	YES	NO	NOB
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB		203	Food handlers free of disease or condition that may spread through food	YES	NO	NA
104	Proper cooling time & temperatures	YES	NO	NA	NOB		204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB		Potentially Hazardous Foods Protected from Contamination				
106	Proper monitoring of temperatures	YES	NO	NA	NOB		401	Food separated and protected	YES	NO	NA
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB		402	Food contact surfaces cleaned and sanitized	YES	NO	NA
108	Proper thawing procedures	YES	NO	NA	NOB		403	Facility free of pests (vermin and insects)	YES	NO	NOB
Food, Water and Ice from Approved Sources											
301	Food obtained from approved sources	YES	NO	NOB			404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NOB
302	Food in good condition, safe & unadulterated	YES	NO	NOB							
303	Food properly labeled	YES	NO	NOB							

Food Temperature Observations			
Item / Location	Temp (°C)	Item / Location	Temp (°C)
Fridge	4.5	Satisfactory temperatures	
Freezer	-17		
White chest freezer	-28		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No food preparation or handling observed at time of inspection.	
202	Tighten the hand sink faucet (loose)	
301	If you plan to provide game meat in the future, ensure to renew your GNWT General Wildlife permit.	
401	Store the contents of open bags of dry goods (such as flour, sugar, etc.) in food-grade, covered, labelled bins or containers, with scooping utensils (that have sufficiently long handles).	Sept 28, 2022

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)			
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 storage containers not used for other purposes	YES	NO	NA	NOB		604	Toilet facilities: properly constructed, supplied & 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						Testing Devices/Logging of Temperatures						
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB		801	Proper location of thermometers and thermometers working accurately	YES	NO	NA	NOB
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB		802	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB
703	Food handlers properly attired	YES	NO	NA	NOB		803	Chemical test kits and/or papers provided	YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB		804	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							
706	Premises free of live birds and animals	YES	NO	NA	NOB							

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
702	Clean interior surfaces of the microwave oven.	July 29, 2022
801	Provide an indicating storage thermometer for the freezer.	Sept 28, 2022
No other observations made at time of inspection.		

Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
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
Approximate Date of Re-Inspection:			Food Discarded
		Other	
Person in Charge Signature <i>Doreen Carpenter</i>		Inspector Signature <i>Shawn Hardy</i>	
Date 28/07/2022		Date July 28, 2022	