

Establishment Name	Anglican Church of the Ascension	Permit Number:	100113
Mailing Address	P.O. Box 1040, Inuvik, NT X0E 0T0	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	194 Mackenzie Road, Inuvik	Date of Inspection: (d/m/y)	October 24, 2019
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)
<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	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 NOB
104	Proper cooling time and temperatures	YES	NO	NA	NOB	204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES NO NA NOB
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB	205	Food training certification	YES NO NA NOB
106	Proper monitoring of temperatures	YES	NO	NA	NOB	<b>Potentially Hazardous Foods Protected from Contamination</b>		
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB	401	Food separated and protected	YES NO NA NOB
108	Proper thawing procedures	YES	NO	NA	NOB	402	Food contact surfaces cleaned and sanitized	YES NO NA NOB
<b>Food, Water and Ice from Approved Sources</b>								
301	Food obtained from approved sources	YES	NO	NA	NOB	403	Facility free of pests (vermin and insects)	YES NO NA NOB
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB	404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NA NOB
303	Food properly labeled	YES	NO	NA	NOB	405	Proper disposal of returned, previously served food	YES NO NOB

Food Temperature Observations			
Item / Location	Temp (°C)	Item / Location	Temp (°C)
GE refrigerator	2.5°C	Satisfactory temperatures	
GE freezer	< -17°C		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Note: No food preparation occurred at time of inspection.	
202	Install a dedicated sink for hand washing purposes in the kitchen, as requested in your December 2018 inspection reports. Sink must be supplied with hot and cold running water under adequate pressure, as well as liquid hand soap and single-use towels (paper towels) in respective dispensers.	To be discussed ideally within 6 months
205	Provide a valid and recognized food safety training certificate for at least one food handler during the operation of the kitchen.	3-4 months

**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	
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)
605	Protect the exposed fluorescent lights above the stoves by using light covers, or replace current bulbs with shatter-resistant light bulbs.	
702	- Re-surface bottom window trim (above dish sinks), as paint is severely worn. - Re-do caulking in the gap above and behind dish sinks. - Replace mouldy and water-damaged back board in dish sink cabinet.	
Inspection conducted on Oct. 24/19, report reviewed on Oct. 28/19.		

**Enforcement Action: (Mark "✓", if Applicable)**

Re-Inspection Required: Yes <input type="checkbox"/> No <input checked="" 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: **x Rev. Victor Johnson**

Person in Charge Signature: *[Signature]*

Date (d/m/y): **28/10/2019**

Environmental Health Officer Name: **Shawn Hardy**

Environmental Health Officer Signature: *[Signature]*

Date (d/m/y): **October 28, 2019**