

Establishment Name	Arctic Food Bank	Permit Number:	New permit
Mailing Address	P.O. Box 2775, Inuvik, NT X0E 0T0	Permit Posted:	<input type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	29 Wolverine Road, Inuvik	Date of Inspection: (d/m/y)	October 21, 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)			
Compliance Status					CDI	R	Compliance Status					
Time/Temperature of Potentially Hazardous Foods					Personal Hygiene of Food Service Workers							
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES	NO	NA	NOB		201	Hands clean & properly washed	YES	NO	NA	NOB
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	YES	NO	NA	NOB		202	Adequate handwashing facilities supplied & accessible	YES	NO	NA	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		Potentially Hazardous Foods Protected from Contamination					
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
Food, Water and Ice from Approved Sources							403	Facility free of pests (vermin and insects)	YES	NO	NA	NOB
301	Food obtained from approved sources	YES	NO	NA	NOB		404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NA	NOB
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB		405	Proper disposal of returned, previously served food	YES	NO	NA	NOB
303	Food properly labeled	YES	NO	NA	NOB							

Food Temperature Observations			
Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
All freezer units (freezer chests and stand-up freezers):		-18 $^{\circ}\text{C}$ or colder	Satisfactory

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Note: Initial inspection of food bank operated by Inuvik Mosque (Muslim Welfare Centre).	
205	Proof proof of food safety training for at least one food establishment worker during the hours of operation.	Within 3-4 months
301	Proof of approved source (receipts) required for meats purchased from food purveyor in Alberta.	Oct 28, 2019

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							
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB		
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB		
503	Proper storage of frozen food items	YES	NO	NA	NOB		
504	Food stored in food grade material	YES	NO	NA	NOB		
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB		
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB		
General Sanitation							
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB		
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB		
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB		
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB		
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		
Physical Facilities							
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB		
602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB		
603	Proper disposal of sewage & waste water	YES	NO	NA	NOB		
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB		
605	Adequate lighting; lighting protected	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		
Testing Devices/Logging of Temperatures							
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB		
802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB		
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB		
Other							

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
702	Evidence of previous ceiling leak. Operator states a roof leak occurred in summer 2016, but roof was redone and no other leaking has occurred. Operator explains that replacing stained ceiling material will be a challenge (it is not a drop ceiling), but material is still in relatively good repair and no presence of mould.	
*	Operator is required to apply for and obtain a Food Establishment permit in order to continue operating the food bank.	Immediate
No additional observations made at time of inspection.		

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: <input type="checkbox"/> Other: <input type="checkbox"/>

Person in Charge Name: <u>X Abdalla Mohamed</u>	Environmental Health Officer Name: <u>Shawn Hardy</u>
Person in Charge Signature: <u>[Signature]</u>	Environmental Health Officer Signature: <u>[Signature]</u>
Date (d/m/y): <u>Oct 21 - 2019</u>	Date (d/m/y): <u>October 21, 2019</u>