



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information						
Establishment Name	BHB Food Services Ltd. o/a Big Lake Eatery & Café					
Address	4 Courtoreille St 2 Hay River NT X0E 1G2					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	01/May/2024			Permit Number	NT-13344	

Environmental Health inspections under the authority of the Public Health Act determine the level of compliance with the Food Establishment Safety Regulation (FESR). Violations cited in this report shall be corrected within the time frame specified. Failure to comply with the requirements may result in the suspension of the permit and/or regulatory enforcement.
 Circle suggests compliance status. **N/O** = Not observed; **N/A** = Not Applicable; **CDI** = Corrected during inspection; **R** = Repeated non-compliance

Section 2: Compliance Summary											
Compliance Item			Compliance	CDI	R	Topic			Compliance	CDI	R
1	Obtained a valid food establishment permit.	YES				23	Proper use and storage of clean utensils	YES			
2	The permit is posted in a conspicuous location.	YES				24	Appropriate maintenance of food contact surfaces	YES			
3	Risk assessment - extensive food preparation.	YES				25	Appropriate maintenance of non-food contact surfaces	YES			
4	Risk assessment - minimal food preparation.	YES				26	No room with food used for sleeping purposes	YES			
5	Risk assessment - intermediate food preparation.	YES				27	Dipper well with running water	N/O			
6	Cold holding and storage of food below 4°C or 40°F.	YES				28	Food grade products for food contact surface sanitization	YES			
7	Frozen food holding and storage below -18°C or 0°F.	YES				29	Food contact surfaces washed>rinsed>sanitized after each use	YES			
8	Proper food cooling method used.	N/O				30	Appropriate two-compartment sink available and used	YES			
9	Food is cooked to a high enough safe internal temperature.	YES				31	Appropriate three-compartment sink available and used	N/A			
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES*		<input checked="" type="checkbox"/>		32	The proper method used for manual dishwashing	YES			
11	The facility uses a proper re-heating method.	N/O				33	The high-temperature dishwasher is operating appropriately	YES			
12	Monitoring of food safety temperatures.	YES				34	Low-temperature dishwasher operating appropriately	N/A			
13	Proper hand hygiene practice by food handlers.	YES				35	Floors, walls, and ceilings are maintained in a sanitary condition	YES			
14	Acceptable personal hygiene and behaviour or practices.	YES				36	Sanitary maintenance of staff / public washrooms	YES			
15	Certified food handler in a supervisory role.	YES				37	Lighting adequate for food preparation/cleaning	YES			
16	Free from infectious disease and confirmation of non-infection.	YES				38	Mechanical ventilation operable where required	YES			
17	All foods are obtained from acceptable sources.	YES				39	Adequate garbage and liquid waste management	YES			
18	Separate raw foods storage and handling.	NO		<input checked="" type="checkbox"/>		40	General housekeeping and sanitation are satisfactory	YES			
19	Food is protected from potential contamination and adulteration.	YES				41	Pest control / adequate protection of pests	YES*			
20	Toxic/poisonous substances are stored separately from food.	YES				42	Exclusion of live animals on the premises	YES			
21	Supply of hot and cold running water under pressure.	YES				43	Observation of health hazards	NO			
22	Handwashing stations are provided & adequately supplied.	YES									

Section 3: Inspection Outcome					
Satisfactory Compliance	<input checked="" type="checkbox"/>	Follow Up Required (Date)		Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature	
Person In Charge	Environmental Health Officer
Name: Audley Henry	Name: Angela Fiadjoe
Title: Owner	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
		C			C
		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler		-2.6C	Reach-In Freezer		-20.2 C
Reach-In Freezer		-33.2 C	Reach-In Cooler		3.2 C
Chest Freezer		-27.4 C	Reach-In Cooler		0.1 C
Chest Freezer		-21.4 C	Reach-In Cooler		0.1 C
Chest Freezer		-24.4 C	Hot Holding Unit		61.3 C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
					C
					C
					C
					C
					C

Section 6: Inspection Details

Act and Regulation excerpts in this report are for information only and not the basis for legal or judicial determinations. Please verify the most current version of the Act and Regulation for correct sections and wordings.

10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)

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Observation: Hot holding unit was measured at 51 degrees celcius. The operator was prompted to adjust the temperature. This was corrected during the inspection. The operator was given a thermometer to monitor the theperature of the hot holding unit.

18. Separate raw foods from ready-to-eat foods during storage and handling

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Observation: Raw meat was stored close to pre-cooked foods with some ready to eat food on top of raw meat. Store raw foods separate and below cooked / ready-to-eat foods. The operator was directed to seperate raw meats away from all ready to eat or pre-cooked foods. This was corrected during the inspection

41. Pest control / Adequate protection against the entrance of insects, birds, rodents, and other pests

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Observation: No sign of pest infestation. Operator has an intergrated pest management system in place.

46. EHO closing comments

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Observation: A routine inspection was conducted at this facility today. All inspection findings were discussed with the operator. Required corrective actions were taken during the inspection.