



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Billy Moore Group Home					
Address	P.O. Box 1800 , Inuvik , NT X0E 0T0					
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	04/May/2023			Permit Number	NT-13478	

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

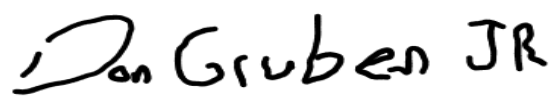

Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	NO		<input checked="" type="checkbox"/>	23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	N/O*			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/O			25	Appropriate maintenance of non-food contact surfaces	NO		
4	Risk assessment - minimal food preparation.	YES*			26	No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	N/O			27	Dipper well with running water	N/A		
6	Cold holding and storage of food below 4°C or 40°F.	NO			28	Food grade products for food contact surface sanitization	YES		
7	Frozen food holding and storage below -18°C or 0°F.	NO	<input checked="" type="checkbox"/>		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.	N/O			31	Appropriate three-compartment sink available and used	NO		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/O			32	The proper method used for manual dishwashing	NO		
11	The facility uses a proper re-heating method.	N/O			33	The high-temperature dishwasher is operating appropriately	N/A		
12	Monitoring of food safety temperatures.	NO			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	NO		
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	NO		<input checked="" type="checkbox"/>
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.	N/O			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.	YES			40	General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	NO			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		Follow Up Required (Date)	<input checked="" type="checkbox"/>	06/04/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Donald Gruben	Name: Shawn Hardy
Title: Assistant Manager	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 Freezer	Danby (kitchen)	-18C			C
Chest Freezer	Kenmore	-24.5 C			C
Reach-In Cooler	Danby (kitchen)	4 C			C
Chest Freezer	Frigidaire	-20 C			C
		C			C

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

Section 6: Inspection Details

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- Facility obtained a valid NWT Environmental Health Food Establishment permit.
NWT Reg 097-2009 - FESR 7 - A person shall not operate a food establishment unless he or she holds a valid food establishment permit.
Observation: Observed the current posted GNWT Food Establishment permit was expired 24 May 2022. A note on your 13 July 2022 Environmental Health inspection report also indicated that your current permit was "expired." You are required to hold a valid food establishment permit.
(Repeat) Correct-by Date: 05/04/2023
- NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.
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Observation: See comments in Q1
- Minimal Food Preparation or Only Low-Risk Pre-Packaged Food Vending
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Observation: Minimal food preparation was observed at time of inspection (staff were kneading and frying dough to make donuts).
- Cold Holding and Storage of food below 4°C or 40°F
NWT Reg 097-2009 - FESR 24(a) - Failure to ensure refrigeration and hot holding equipment are of type and capacity adequate to meet needs of food establishment
Observation: Provide adequate refrigerated space for hazardous food storage. The establishment's only refrigerator (located in the kitchen), the Danby fridge, while almost new, is relatively small, and is significantly smaller than the previous refrigerator that it has replaced. An adequately sized refrigerator must be provided; strongly recommended that it be purchased/obtained "in consultation with the establishment's staff" to ensure that it meets their food storage needs.
Correct-by Date: 06/01/2023
- Cold Holding and Storage of food below 4°C or 40°F
NWT Reg 097-2009 - FESR 33(2)(a) - Failure to ensure potentially hazardous food is stored, displayed and transported at temperature not greater than 4°C, or equal to or greater than 60°C
Observation: The air temperature of the Danby refrigerator (which had not been recently opened) was recorded at 5.3C. After a slight temperature dial adjustment, the unit maintained a temperature of 4C.



Section 6: Inspection Details (Continued)

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Observation: The air temperature of the Danby refrigerator (which had not been recently opened) was recorded at 5.3C. After a slight temperature dial adjustment, the unit maintained a temperature of 4C.

Correct-by Date: 05/04/2023

7. Frozen Food Holding and Storage below -18°C or 0°F

NWT Reg 097-2009 - FESR 33(2)(b) - Failure to ensure potentially hazardous frozen food is stored, displayed and transported at temperature not greater than -18°C

Observation: The air temperature of the Danby freezer (which had not been recently opened) was recorded at -12.5C. After a slight temperature dial adjustment (the dial was adjusted from its "Lowest" setting to its "Medium" setting), the unit maintained a temperature of -18C.

Correct-by Date: 05/04/2023

12. Use and Availability of Thermometers to check and monitor food safety temperatures

NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer

Observation: Provide an easily readable, accurate indicating thermometer to verify storage temperatures. Thermometers were noted as missing for the Danby freezer, and the Kenmore chest freezer.

Correct-by Date: 05/08/2023

15. Certified Food Handler in Supervisory Role

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Observation: Valid food safety training certificates for staff were presented to the EHO during the inspection. Establishment manager will provide copies of these certificates to Environmental Health via email.

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 31(c) - Failure to ensure food clearly and properly labelled

Observation: The aforementioned frozen meat in the Frigidaire chest freezer was contained in an unlabelled bag. All cans, containers or wrappings of food must be clearly and properly labelled.

Correct-by Date: 05/04/2023

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination

Observation: 1) In the Frigidaire chest freezer: observed frozen meat bagged in a black garbage bag (this type of wrapping/packaging is not food-grade). Ensure that all foods are contained in food-grade packaging to prevent potential contamination of food.

2) In the kitchen cabinets: observed open bags of sugar and rice. Also observed re-used food grade, covered containers supplied with appropriate scoops and storing sugar and flour.

You are required to:

Provide appropriately sized, food-grade, covered bins to store the contents of opened bags of dry goods (salt, sugar, flour, oats, etc.).

Ensure that all food storage bins/containers are also supplied with food-grade scoops, with adequately long handles.

Correct-by Date: 06/04/2023

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: Staff wash hands using the second basin (on the right) of the currently provided two-compartment sink. However, a separate, small, dedicated sink for hand washing purposes will be required once the current sink unit is replaced (see Q31).

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

NWT Reg 097-2009 - FESR 19 - Failure to ensure food establishment maintained in good repair

Observation: Observed the following in the kitchen, issues that all require repair (or addressing appropriately):

1) Several kitchen cupboard doors not closing/shutting properly;

2) Some drawers not opening/closing properly (or require undue force or effort to operate);

3) For client safety: locking mechanism for the kitchen drawer (drawer stores sharp knives and other potentially dangerous items) as



Section 6: Inspection Details (Continued)

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reported and also as demonstrated by staff to the EHO during the inspection, can be easily unlocked with a butter knife. Strongly consider replacing the lock with a more secure one, ensure that the lock works as intended.

Correct-by Date: 05/11/2023

31. Appropriate three-compartment sink available and used for manual dishwashing

NWT Reg 097-2009 - FESR 36.1(1) - Failure to ensure cleaning and sanitizing equipment is provided at food establishment and that it includes equipment designed as prescribed

Observation: The kitchen is currently equipped with a two compartment sink.

You are required to:

Provide a three compartment sink to facilitate effective dish washing. Note: consult with Environmental Health prior to purchase/procurement and installation of required sink.

Correct-by Date: 06/04/2023

32. Proper method of wash-rinse-sanitize used for manual dishwashing

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Observation: Staff are currently performing dishwashing/ware washing in this manner:

- 1) Soiled dishware/washable items are scraped, then pre-soaked in soap and water in one of the two available dish sinks.
- 2) Dishwasher-compatible items are put into the (domestic-grade) dishwasher for wash and rinse.
- 3) Items are soaked in a bus bin in a chlorine-water solution for sanitizing (rather than in a sink).
- 4) Items are set to air dry on what appears to be a re-used dishwasher tray, with cloth underneath (rather than a proper dish/utensil drying rack and drain tray). Note: the domestic-grade Whirlpool dishwasher appears operational and should be capable of washing and rinsing "dishwasher-safe" items, provided that manufacturer's instructions are followed; however, it is not capable of sanitizing/disinfecting dishware and utensils and should not be used for this purpose.

You are required to:

- 1) Provide a sufficient number of sinks for dishwashing purposes (see Q31).
- 2) Provide a suitable dish/utensil drying rack and drain tray.
- 3) Strongly recommend raising the dish sink counter to make it flush/even with the overall kitchen countertop. Completing this will facilitate proper manual dishwashing, and will also help avoid potential back strain injuries (due to persons requiring to crouch/bend while washing dishware because of the lower dish sink counter, a comment/complaint that was raised by staff during the inspection).

Correct-by Date: 06/05/2023

35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair

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Observation: Observed gaps in the floor surface in the kitchen space and adjoining areas, with translucent "tape" that has been used to cover these gaps.

You are required to:

Seal these gaps "appropriately" (i.e., not with tape) to ensure that floor surfaces are kept in good repair, with a smooth and even surface maintained at all times to facilitate effective cleaning.

Correct-by Date: 06/04/2023

36. Appropriate maintenance of staff and/or public washrooms

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Observation: In the washroom used by kitchen staff ("Bathroom #1"):

- 1) Observed a roll of paper towel not stored in a dispenser. Provide an appropriate dispenser for your paper towel.
- 2) Re-do the caulking at the base of the wall and hand sink (caulk is cracked and in disrepair).
- 3) Tighten the loose wall-mounted holder for the liquid hand soap dispenser.
- 4) Repair/replace the burnt out ceiling light bulb.

(Repeat) Correct-by Date: 05/04/2023

38. Mechanical ventilation operable where required

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Observation: Kitchen is equipped with a recirculating (non-exhaust) stove hood fan and grease media/filter. While the fan appears to work



Section 6: Inspection Details (Continued)

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correctly, it is noticeably "noisy", even at the lowest fan speed setting. Staff are inquiring if it can be replaced with a fan that is less noisy; EHO would support this recommendation.

46. EHO closing comments

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Observation: EHO provided the staff with chlorine test strips (for testing chlorine sanitizing solution strength), and demonstrated their use during the inspection.