

**FOOD ESTABLISHMENT INSPECTION REPORT****Section 1: Facility Information**

Establishment Name	Arctic Kingdom Wilderness Lodge Holdings Inc. o/a Blachford Lake Lodge					
Address	Blachford Lake NT					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational	Consultation <input checked="" type="checkbox"/>	Other
Date of Report	15/Dec/2023			Permit Number	NT-14593	

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.	N/A*			23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	N/A			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.	N/A			26	No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	N/A			27	Dipper well with running water	N/A		
6	Cold holding and storage of food below 4°C or 40°F.	YES*			28	Food grade products for food contact surface sanitization	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	YES*			29	Food contact surfaces washed>rinsed>sanitized after each use	N/O		
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	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/O			32	The proper method used for manual dishwashing	N/O*		
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.	N/O*			34	Low-temperature dishwasher operating appropriately	N/O*		
13	Proper hand hygiene practice by food handlers.	N/A			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES*		
14	Acceptable personal hygiene and behaviour or practices.	N/A			36	Sanitary maintenance of staff / public washrooms	YES		
15	Certified food handler in a supervisory role.	N/O*			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	NO		
17	All foods are obtained from acceptable sources.	N/A			39	Adequate garbage and liquid waste management	YES		
18	Separate raw foods storage and handling.	N/A			40	General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	N/A*			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"/>	02/01/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
Name: To be determined	Name: Chloe Dawley
Title:	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
		C			C
		C			C
		C			C
		C			C
		C			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.

1. Facility obtained a valid NWT Environmental Health Food Establishment permit.

Observation: A food establishment permit application has been submitted to Environmental Health and is currently in review.

3. Extensive Food Preparation - involving three or more food preparation steps/critical control points.

Observation: The food establishment is currently not in active use.

6. Cold Holding and Storage of food below 4°C or 40°F

Observation: The main cold holding unit (large commercial cooler) was not plugged in at the time of the inspection. Prior to the permit approval, a picture a thermometer in the unit showing the temperature is at or below 4°C is required.

Correct-by Date: 02/01/2024

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

Observation: Three chest freezers were observed immediately outside of the back entrance of the lodge. These were not verified as working. In the event that these will be used moving forward, a deep cleaning and sanitizing step is required. A single chest freezer inside the food storage area was observed. The freezer was verified as operational but the interior of the unit's lid was in disrepair. The lid of the unit requires repair so that adequate cleaning is possible. It is recommended that the lid or unit be replaced. The upright freezer was not plugged in at the time of the inspection. Ensure all freezers onsite are capable of reaching -18°C or less.

Correct-by Date: 02/01/2024

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

Observation: Several probe thermometers were observed to be onsite. The digital probe thermometer was verified against the officer's thermometer and was observed to be in good working order.



Section 6: Inspection Details (Continued)

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15. Certified Food Handler in Supervisory Role

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Observation: The point of contact for the establishment will provide food handler certificate(s) for food handler(s) closer to the scheduled re-opening of the food establishment.

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

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Observation: Flour was observed to be stored in non-food-grade containers with scoops stored inside the containers. Surfaces that come into contact with food must be food-grade. Prior to the pre-operational inspection, ensure only with food-grade containers are used for direct-contact food storage and provide an appropriate scoop storage solution for flour scoops to protect food from potential contamination.

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: Ensure the hand sink is supplied with accessible paper towel in/on a dispenser.
Correct-by Date: 02/01/2024

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

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Observation: Ensure all containers used for food storage which come in direct contact with food are constructed of food-grade material.
Correct-by Date: 02/01/2024

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

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Observation: The sides and surfaces of the countertop and storage unit positioned in the middle of the food handling area were observed to be in disrepair. The officer was informed that a stainless steel replacement has been sourced. Prior to the re-opening, remove the current unit from the food handling area or resurface so that it is durable, smooth, easily cleanable, non-porous and food-grade. A picture can be submitted showing this corrective action has been taken.

Correct-by Date: 02/01/2024

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

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Observation: Surfaces throughout the food handling, food storage and dishwashing areas require replacement or refinishing and cleaning: pictures of some of the areas in need of attention have been forwarded to the point of contact for the lodge for their awareness.

Correct-by Date: 02/01/2024

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

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Observation: Manual dishwashing procedures should be posted. Educational posters and test strips were provided by the officer at the time of the inspection. The test strips can be used for the surface sanitizer and manual dishwashing sanitizing step.

34. Low-Temperature Dishwasher operating appropriately and chemical sanitization concentration verified.

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Observation: The low-temperature mechanical dishwasher was observed but not verified as operational at the time of the inspection. In the event that an onsite pre-operational inspection is not possible, a video can be submitted showing the containers of detergent, rinse aid and sanitizing solution and a complete dishwashing cycle. The video should include visualization of the water temperature gauge showing a wash and rinse temperature between 51-62°C and a final rinse water disinfectant concentration of at least 100 ppm chlorine.



Section 6: Inspection Details (Continued)

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

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Observation: The officer was informed that flooring throughout the food handling areas will be replaced. Flooring material must be durable, smooth, easily cleanable and non-porous. Seams must be tight fittings without cracks and coving where the wall and floor meet is recommended to allow for adequate cleaning.

37. Lighting adequate for food preparation/cleaning

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Observation: The light bulb located about the 3-compartment sink was observed to be unprotected. Provide a protective cover or replace the light with a bulb that is rated to be shatter proof. It is recommended that the "pull string" for this light be made of material which can be easily cleaned and sanitized.

37. Lighting adequate for food preparation/cleaning

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Observation: The light in the main cold holding unit (large commercial cooler) could not be confirmed as operational at the time of the inspection. The officer plugged the unit but the light did not turn on. Repair if needed and provide a picture showing the light is operational.

38. Mechanical ventilation operable where required

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Observation: The cook line ventilation system could not be verified as operational at the time of the inspection as the "vent fan" was closed to prevent condensation and freezing while in caretaking mode. If an onsite pre-operational inspection is not possible, a video can be submitted showing the ventilation system is operational.

44. Other EHO observations

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Observation: The perishable food observed onsite was said to belong to the caretakers and is not intended to be provided to the public. Some food items were left onsite following the closure of the facility. Any foods that have broken seals or have not been stored according to their label storage instructions must be discarded prior to re-opening. It is recommended that any item with a best before date which has passed is removed from the facility.

Correct-by Date: 02/01/2024

46. EHO closing comments

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Observation: An Environmental Health inspection of this remote lodge and associated food establishment was conducted on request. The lodge is currently not in active operation and is being maintained by caretakers. Follow up for the identified items can occur by submission of supporting video(s)/picture(s) or an onsite inspection can be scheduled to verify corrective actions. Corrective actions will need to be verified to complete the approval process of the Food Establishment Permit application.