



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Bouwa Whee Catering LP o/a Diavik Diamond Mine - Kitchen					
Address	901 Silkyea Tili , Yellowknife , NT X1A 0B1					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	03/Apr/2023			Permit Number	NT-13720	

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

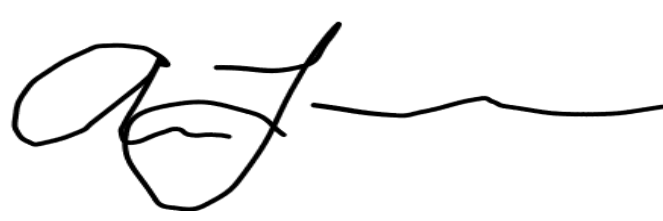

Section 2: Compliance Summary

	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	NO		
4	Risk assessment - minimal food preparation.	N/A			26	No room with food used for sleeping purposes	N/A		
5	Risk assessment - intermediate food preparation.	N/A			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.	YES			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	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES			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	NO	X	
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.	N/O			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.	YES			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	YES		
22	Handwashing stations are provided & adequately supplied.	NO	X						

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	05/31/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Angela LaFleur-Nowell	Name: Chloe LeTourneau
Title: Superintendent, Personnel Logistics & CMX	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
cooked rice	Hot Holding	92.1 C			C
cut ham chunks	Cold Holding	2.2 C			C
brown beans	Cold Holding	1.8 C			C
cooked pork chops	Hot Holding	87 C			C
greek salad	Cold Holding	3.9 C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler	(near walk-in units)	2.5C	Reach-In Cooler	(24)	4.8 C
Chest Freezer	(in baking area)	-22 C	Walk-In Freezer	(1)	-23.3 C
Walk-In Freezer	(near receiving)	-18.1 C	Walk-In Cooler	(7)	-0.8 C
Walk-In Cooler	(1)	2.6 C	Walk-In Cooler	(5)	-1.8 C
Reach-In Cooler	(19)	2.6 C	Reach-In Cooler	(36)	4 C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
	High Temperature	n/a	n/a	n/a	92 at the manifold
					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.

6. 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: An open jar of cherries was stored without temperature control; opened food products with label direction specifying "refrigerate after opening" must be stored at or below 4C. The operator voluntarily discarded the cherries.

Correct-by Date: 04/03/2023

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

NWT Reg 097-2009 - FESR 21(4) - Failure to ensure hand washing facility has things as required

Observation: Provide an adequate supply of liquid soap in a dispenser and paper towel in a dispenser at hand sink(s) in food handling area(s) - the operator restocked the paper towel dispenser and liquid hand soap for the hand sink(s) lacking these supplies.

Correct-by Date: 04/03/2023

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

Observation: A build up of grease was observed over the cook tops, clean and ensure this area is flagged for attention during the weekly cooking station deep clean; A build up of food debris on the underside of a mixer was observed, clean and sanitize and ensure this hard to see area on all of the mixers is flagged for attention after use.

Correct-by Date: 04/03/2023

33. High-Temperature Dishwasher is operating appropriately and verified.

NWT Reg 097-2009 - FESR 36.1(6) - Failure to ensure equipment or utensils that are sanitized are sanitized as prescribed

Observation: The final rinse water temperature could not be verified as reaching at least 71°C (160°F) at the plate, the EHO's DishTemp measured 66.8°C while the temperature gauge of the mechanical dishwasher read 80°C; Verify and ensure the final rinse temperature of the mechanical dishwasher reaches at least 82°C (180°F) or greater at the manifold, 71°C (160°F) or greater at the plate, for at least 10 seconds; Upon re-inspection the gauge reading displayed a final rinse temperature of 87°C (190°F)

Correct-by Date: 04/03/2023



Section 6: Inspection Details (Continued)

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