

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

Establishment Name	Bouwa Whee Catering LP o/a Diavik Diamond Mine - Kitchen					
Address	Diavik Diamond Mine undefined NT X0E 1W0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up <input checked="" type="checkbox"/>	Pre-operational	Consultation	Other
Date of Report	28/Nov/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.	N/O			23	Proper use and storage of clean utensils	N/O		
2	The permit is posted in a conspicuous location.	N/O			24	Appropriate maintenance of food contact surfaces	N/O		
3	Risk assessment - extensive food preparation.	N/O			25	Appropriate maintenance of non-food contact surfaces	N/O		
4	Risk assessment - minimal food preparation.	N/A			26	No room with food used for sleeping purposes	N/O		
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.	N/O			28	Food grade products for food contact surface sanitization	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	N/O			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	N/O		
9	Food is cooked to a high enough safe internal temperature.	N/O			31	Appropriate three-compartment sink available and used	N/O		
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	YES*		
12	Monitoring of food safety temperatures.	N/O			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	N/O			35	Floors, walls, and ceilings are maintained in a sanitary condition	N/O		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	N/O		
15	Certified food handler in a supervisory role.	YES*			37	Lighting adequate for food preparation/cleaning	N/O		
16	Free from infectious disease and confirmation of non-infection.	N/O			38	Mechanical ventilation operable where required	N/O		
17	All foods are obtained from acceptable sources.	N/O			39	Adequate garbage and liquid waste management	N/O		
18	Separate raw foods storage and handling.	N/O			40	General housekeeping and sanitation are satisfactory	N/O		
19	Food is protected from potential contamination and adulteration.	N/O			41	Pest control / adequate protection of pests	N/O		
20	Toxic/poisonous substances are stored separately from food.	N/O			42	Exclusion of live animals on the premises	N/O		
21	Supply of hot and cold running water under pressure.	N/O			43	Observation of health hazards	N/O		
22	Handwashing stations are provided & adequately supplied.	N/O*							

**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: Jason Stewart	Name: Chloe Dawley
Title: signature not required	Title: Public Health Officer



**Section 5: Temperature and Sanitization Records**

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

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

15. Certified Food Handler in Supervisory Role

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Observation: The camp managers have confirmed that the planned food safety training sessions for the food handlers have been carried out.

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: The camp managers confirmed that the hand sink soap dispensers were cleaned out and restocked as needed.

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

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Observation: The camp managers confirmed that the high temperature mechanical dishwasher was achieving a final rinse temperature of 170-185F (76.7-85C). A verification step via a dishwasher thermometer was confirmed.

44. Other EHO observations

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Observation: This follow up inspection report was generated off-site following email confirmation from the camp managers that corrective actions were taken. Many items were noted as "n/o" as these were not observed and were not in need of follow up.

46. EHO closing comments

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Observation: The camp managers provided the Environmental Health Officer with written confirmation on May 23rd, May 31st and July 25th that items identified on the April 03, 2023 inspection report have been corrected.