



Government of  
Northwest Territories

Gouvernement des  
Territoires du Nord-Ouest

## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	Charlotte Vehus Group Home					
Address	23 Bompas St Inuvik NT X0E 0T0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-Up <input type="checkbox"/>	Pre-operational <input type="checkbox"/>	Consultation <input type="checkbox"/>	Other <input type="checkbox"/>
Date of Report	21/Dec/2023			Permit Number	NT-14010	

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		X	23 Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	NO			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.	N/A			26 No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	YES			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	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/A			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	NO		X
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32 The proper method used for manual dishwashing	YES		
11	The facility uses a proper re-heating method.	N/A			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.	N/O*			35 Floors, walls, and ceilings are maintained in a sanitary condition	NO		X
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.	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	NO		
22	Handwashing stations are provided & adequately supplied.	NO		X				

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	04/21/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

#### Person In Charge

#### Environmental Health Officer

Name: Samantha Aung

Name: Lucky Giroh

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
Reach-In Cooler	Amana	3.2C			C
Reach-In Freezer	Amana @ dry	-20 C			C
Reach-In Cooler	Amana@ dry storage	4.2 C			C
Chest Freezer	Frigidaire	-19 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.

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: Ensure your permit is valid and up-to-date

(Repeat) Correct-by Date: 12/21/2023

2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.

NWT Reg 097-2009 - FESR 10(3) - Failure to post food establishment permit or copy in conspicuous or authorized location

Observation: Permit in process at the time of inspection

13. Proper hand hygiene practice by food handlers

Observation: No food preparation was observed at the time of inspection. Operator/worker must wash hands as often as is necessary to prevent the contamination of food

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 18(c) - Failure to ensure food establishment equipped with, in a convenient location for use only by food establishment workers, a separate hand washing basin and other things as required

Observation: Provide dedicated hand sink(s) in a convenient location in food handling area(s). Operator plan to reconstruct the kitchen to have a dedicated hand sink in the next three to six months.

(Repeat)

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 manager of operation was present at the time of inspection. He said infracture will send in specification for the three compartment sink size and reconstruction plan for environmental health's approval

(Repeat) Correct-by Date: 04/21/2024

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



**Section 6: Inspection Details (Continued)**

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

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Observation: previous violation regarding mechanical dishwasher observed corrected. The rinse temperature was observed at 184 F. The operator mentioned technician reaired it after the last EHO inspection

Correct-by Date: 12/21/2023

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

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Observation: The vent under kitchen cabinets observed with accumulation of debris..Cleaning required around, under, and behind kitchen equipment, counters and baseboards, and air vents  
(Repeat) Correct-by Date: 04/21/2024

46. EHO closing comments

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Observation: Operator plan to construct three compartment sinks, use the current single sink has the dedicated hand sink, while rotate the two compartment sinks for vegetable and food processing. Application for reconstruction and plan will be sent in for approval .