



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

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|--------------------|---|-----------|-----------|-----------------|--------------|-------|
| 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 X | Complaint | Follow-Up | Pre-operational | Consultation | Other |
| 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

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|-------------------------|--|---------------------------|---|------------|-----------------------------|--|
| 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
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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 recontruction 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 repaired 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 .