



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Charlotte Vehus Group Home					
Address	P.O. Box 1800 , Inuvik , NT X0E 0T0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	02/May/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

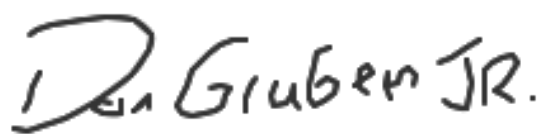

Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	NO		<input checked="" type="checkbox"/>	23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	N/O*			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/O			25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	N/O			26	No room with food used for sleeping purposes	N/A		
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/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	NO		
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	NO		
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	NO		
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	NO		
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.	N/O			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.	NO			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							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	06/02/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Donald Gruben	Name: Shawn Hardy
Title: Assistant Manager	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 (kitchen)	3C			C
Chest Freezer	Frigidaire (pantry)	-19 C			C
Reach-In Cooler	Amana (pantry)	4 C			C
Reach-In Freezer	Amana (pantry)	-18 C			C
Reach-In Freezer	Amana (kitchen)	-21.5 C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
Moyer-Diebel	Sanitizing rinse	n/a	High temperature	n/a	Rinse cycle: 51 C
Moyer-Diebel	Washing	n/a	Detergent	n/a	Wash cycle: 46 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: Observed the current posted GNWT Food Establishment permit was expired 24 May 2022. A note on your 13 July 2022 Environmental Health inspection report also indicated that your current permit was "expired." You are required to hold a valid food establishment permit.
(Repeat) Correct-by Date: 05/02/2023
2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.
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Observation: See comments in Q1.
12. Use and Availability of Thermometers to check and monitor food safety temperatures
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Observation: Indicating storage thermometers (for fridges and freezers) as well as internal food thermometers were present. Education was provided by EHO during inspection on the use of these thermometers for regular temperature monitoring, and on calibration of internal thermometers. Recommended maintaining a record of temperatures on a log sheet.
19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration
NWT Reg 097-2009 - FESR 31(b) - Failure to ensure food handled in safe and sanitary manner
Observation: Ensure there is a food-grade scoop with an adequately long handle for all food storage containers. Your re-used food grade "Flour" container (located in the pantry/kitchen storage room) appears to have an adequate scoop; however, your "Sugar" container was supplied with a "porcelain coffee cup" (appropriate scoop required), and your "Thicken Up" (incorrectly labelled rice container) was supplied with no scoop.
Correct-by Date: 05/04/2023
19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration
NWT Reg 097-2009 - FESR 31(c) - Failure to ensure food clearly and properly labelled
Observation: Your re-used food-grade container with the label "Thicken Up" (located on a shelf in the pantry/kitchen storage room) appears to store rice. Re-label this container appropriately to identify its contents. All cans, containers or wrappings of food must be clearly and



Section 6: Inspection Details (Continued)

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Observation: Your re-used food-grade container with the label "Thicken Up" (located on a shelf in the pantry/kitchen storage room) appears to store rice. Re-label this container appropriately to identify its contents. All cans, containers or wrappings of food must be clearly and properly labelled.
Correct-by Date: 05/02/2023

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 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: Kitchen is currently equipped with a two-compartment sink. While this sink is designed for manual dish washing only, it is currently also supplied with hand washing items including mounted dispensers for liquid hand soap and hand sanitizer. Kitchen has a separate, single sink basin on the kitchen "island" counter that is more suitable for hand washing; this sink instead should be supplied with required hand hygiene items.

Note: for ease of use of the sink, and to avoid splashing of water onto any food on the island (and thus prevent potential contamination of food), EHO discussed with the operator the strong recommendation of:

- 1) Rotating the sink so that it is easier to use; and
- 2) Installing a splash guard / back splash directly the sink faucet, after 1.
- 3) Consult with Environmental Health prior to proceeding with the above recommendations.

Correct-by Date: 05/02/2023

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: Kitchen is currently equipped with a mechanical dishwasher and a two-compartment sink. You are required to provide a three-compartment sink for dish washing purposes. Note: ensure to consult with Environmental Health prior to the purchase and installation of aforementioned required dish sink unit.

Additionally:

Observed during inspection that establishment does not have a dish drying rack and drip/drain tray, which you are required to provide (must be corrected within 2 weeks, or prior to 16 May 2023).

Observed insufficient correctly working dish sink drain plugs are provided (one plug worked, the second one did not). Ensure to provide adequate working drain plugs for all of your dish sinks (must be corrected immediately).

Correct-by Date: 08/02/2023

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

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Observation: Ensure that the wash water is sufficiently clean at all times to clean the dishes and is maintained at a temperature not less than 60°C and not greater than 71°C (approximately 140°F to 160°F). During the inspection, the dishwasher was allowed to run 3 complete cycles, and the noted wash cycle temperature was 115°F (or approximately 46°C). Until such time as the mechanical dishwasher can reach the aforementioned washing temperature range, dishware must be manually washed at the dish sinks.

Correct-by Date: 05/02/2023

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

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Observation: Ensure the final rinse temperature of the mechanical dishwasher reaches at least 82°C (180°F), for at least 10 seconds. During the inspection, the dishwasher was allowed to operate 3 complete cycles, and the noted rinse cycle temperature was 124°F (or approximately 51°C). Until such time as the mechanical dishwasher can consistently reach the aforementioned minimum rinse cycle temperature, dishware must be manually sanitized at the dish sinks. Note: this violation was also noted in your 13 July 2022

Environmental Health inspection report.

(Repeat) Correct-by Date: 05/02/2023

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

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Section 6: Inspection Details (Continued)

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Observation: Section of wall above the dish sinks is in disrepair. Repair and re-finish this section of the wall.
Ensure floors, walls and ceilings are tight, smooth and non-absorbent; ensure walls are also kept clean and in good repair.
Correct-by Date: 05/24/2023

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

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Observation: Clean the three air vents at the base of the walls (near the floor) below the kitchen cabinets. Ensure they are kept clean on a regular basis.
Correct-by Date: 05/03/2023

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Staff washroom is equipped with two wall-mounted paper towel dispensers: one for rolls (dispenser was empty), and one for sheets (dispenser empty). A roll of paper towel was observed resting on the space below the paper sheets dispenser. Whichever dispenser you use, ensure that it is stocked at all times, and that paper rolls (or sheets) are always kept in their respective dispenser.

46. EHO closing comments

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Observation: Note: Inspection occurred at 9:45am. Minimal food handling was observed: breakfast consisting of boiled eggs and toast had already been prepared, some of it was still being served; lasagna pasta was being cooked on the stove.

EHO provided education on use of food thermometers and an explanation on calibration. EHO also provided chlorine test strips, and demonstration of the three dish washing steps (1. Wash, 2. Rinse, 3. Sanitize) with use of strips.