



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Chief Albert Wright School					
Address	P.O. Box 126 Tulita NT X0E 0K0					
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	22/Apr/2024			Permit Number	NT-14323	

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			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	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	YES		
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.	YES			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.	N/O			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	NO		
15	Certified food handler in a supervisory role.	NO			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	N/O		
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.	YES							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	06/22/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Stephen Slattery

Name: Lucky Giroh

Title: Principal

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	Habco class cooler	3C	Reach-In Cooler	Inglis	2.5 C
Reach-In Cooler	Habco breakfast	2.7 C	Reach-In Cooler	Amana	1.8 C
Reach-In Freezer	Habco freezer	-23 C	Reach-In Freezer	Amana	17.5 C
Reach-In Freezer	Wood's	-25 C			C
Reach-In Freezer	Inglis	-13.7 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: Expired food permit since 2021 observed. Apply for a new food establishment permit with immediate effect.

Correct-by Date: 04/24/2024

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

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Observation: Expired permit posted. Ensure valid permit is posted as required.

15. Certified Food Handler in Supervisory Role

NWT Reg 097-2009 - FESR 37(4) - Failure to ensure in food establishment, during its hours of operation, presence of operator or food establishment worker who has completed acceptable food safety program

Observation: Operator/worker must provide proof of successful completion of an acceptable food safety program.

Correct-by Date: 06/22/2024

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 drain of the the dishwasher observed partially blocked awaiting repair as a result of this the machine is not functional at the time of inspection. Repair the drain 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;

Correct-by Date: 06/22/2024

36. Appropriate maintenance of staff and/or public washrooms

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Observation: The female change room and the student's female washroom backed-up (clogged). Repair. Ensure after the spilled sewage was removed, the toilet is clean and disinfect appropriately. Clean and disinfect the washroom(s) at least once per day and as often as necessary.

Correct-by Date: 06/22/2024



Section 6: Inspection Details (Continued)

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necessary.

Correct-by Date: 06/22/2024

46. EHO closing comments

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Observation: Ensure non-absorbable materials are use to store utensils.

Enforce hand washing for all food handlers before preparing or handling food.

Ensure appropriate pest control monitoring devices and prevention are in place.