



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Colville Lake School					
Address	P.O. Box 52 Colville Lake NT X0E 1L0					
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	29/Apr/2024			Permit Number	NT-14216	

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.	YES			23	Proper use and storage of clean utensils			
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces			
3	Risk assessment - extensive food preparation.				25	Appropriate maintenance of non-food contact surfaces			
4	Risk assessment - minimal food preparation.				26	No room with food used for sleeping purposes			
5	Risk assessment - intermediate food preparation.				27	Dipper well with running water			
6	Cold holding and storage of food below 4°C or 40°F.				28	Food grade products for food contact surface sanitization			
7	Frozen food holding and storage below -18°C or 0°F.				29	Food contact surfaces washed>rinsed>sanitized after each use			
8	Proper food cooling method used.				30	Appropriate two-compartment sink available and used			
9	Food is cooked to a high enough safe internal temperature.				31	Appropriate three-compartment sink available and used			
10	Hot holding food to a safe internal temperature of 60°C (140°F).				32	The proper method used for manual dishwashing	YES		
11	The facility uses a proper re-heating method.				33	The high-temperature dishwasher is operating appropriately			
12	Monitoring of food safety temperatures.				34	Low-temperature dishwasher operating appropriately			
13	Proper hand hygiene practice by food handlers.				35	Floors, walls, and ceilings are maintained in a sanitary condition			
14	Acceptable personal hygiene and behaviour or practices.				36	Sanitary maintenance of staff / public washrooms			
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning			
16	Free from infectious disease and confirmation of non-infection.				38	Mechanical ventilation operable where required			
17	All foods are obtained from acceptable sources.				39	Adequate garbage and liquid waste management			
18	Separate raw foods storage and handling.				40	General housekeeping and sanitation are satisfactory			
19	Food is protected from potential contamination and adulteration.				41	Pest control / adequate protection of pests			
20	Toxic/poisonous substances are stored separately from food.				42	Exclusion of live animals on the premises			
21	Supply of hot and cold running water under pressure.				43	Observation of health hazards			
22	Handwashing stations are provided & adequately supplied.	NO							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	06/29/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Mitchell MacDonald

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
		C			C
		C			C
		C			C
		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.

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);

Correct-by Date: 02/25/2024