



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	Copper House Eatery & Lounge O/A Copper House at the Legislature					
Address	4570 48 St , Yellowknife , NT X1A 3A5					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational X	Consultation	Other
Date of Report	12/May/2023			Permit Number	NT-14500	

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

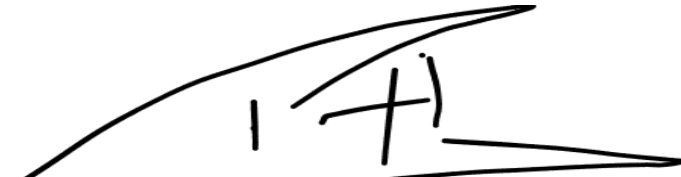

### Section 2: Compliance Summary

	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.	N/A			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/A			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.	N/O*			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	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/O			32	The proper method used for manual dishwashing	YES		
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.	N/O			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	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.	N/O			40	General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	N/O			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	N/A		
22	Handwashing stations are provided & adequately supplied.	YES							

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	06/12/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

### Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Paul Henry	Name: Ritti Mattoo
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 Freezer	Russell	-15C			C
Reach-In Cooler	In front	-1.8 C			C
Reach-In Cooler	Coca cola fridge	1 C			C
Reach-In Freezer	Atosa in the back	-26.6 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.
<div>1. Facility obtained a valid NWT Environmental Health Food Establishment permit. - Observation: Pre-operational inspection conducted today. Facility has applied for food permit, under process.</div> <div>6. Cold Holding and Storage of food below 4°C or 40°F - Observation: Refrigerator in the back requires repair. Operator already aware and order in place.</div> <div>33. High-Temperature Dishwasher is operating appropriately and verified. - Observation: Dishwasher is not being used as requires to be repaired. Two compartment sinks will be used for manual dishwashing.</div> <div>46. EHO closing comments - Observation: Pre-operational inspection was conducted. The facility is still under the process of setting up before the operational date. No food handling is observed at the time of inspection.</div>