



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

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|--------------------|---|-----------|-----------|-----------------|--------------|-------|
| Establishment Name | Aisle 10 Ltd. o/a Corner Store/Heritage Kitchen | | | | | |
| Address | P.O. Box 1658 , 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 | 26/May/2023 | | | Permit Number | NT-13730 | |

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

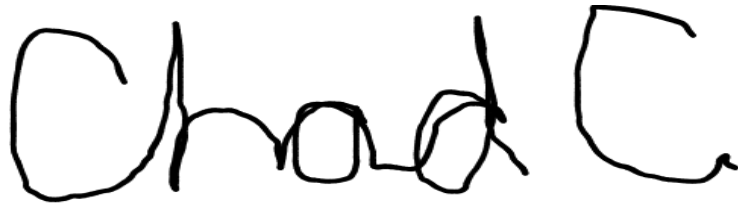

Section 2: Compliance Summary

| | 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 | 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. | 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 | 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 | NO | X | |
| 7 | Frozen food holding and storage below -18°C or 0°F. | YES | | | 29 | Food contact surfaces washed>rinsed>sanitized after each use | NO | | |
| 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 | YES | | |
| 10 | Hot holding food to a safe internal temperature of 60°C (140°F). | YES | | | 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 | N/A | | |
| 12 | Monitoring of food safety temperatures. | YES | | | 34 | Low-temperature dishwasher operating appropriately | N/A | | |
| 13 | Proper hand hygiene practice by food handlers. | NO | X | | 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 | X | |
| 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. | 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 | X | | | | | | |

Section 3: Inspection Outcome

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|-------------------------|--|---------------------------|---|------------|-----------------------------|--|
| Satisfactory Compliance | | Follow Up Required (Date) | X | 06/26/2023 | Item(s) Seized or Discarded | |
| Permit Revoked | | Warning Letter Issued | | | Fine Issued | |

Section 4: Signature

| Person In Charge | Environmental Health Officer |
|---|---|
|  |  |
| Name: Chad Colin | Name: Vanessa Agira |
| Title: Assistant manager | Title: Environmental Health Officer |



Section 5: Temperature and Sanitization Records

| Food | Holding Type | Temperature | Food | Holding Type | Temperature |
|----------|--------------|-------------|------|--------------|-------------|
| soup | Hot Holding | 81 C | | | C |
| sandwich | Hot Holding | 65 C | | | C |
| | | C | | | C |
| | | C | | | C |
| | | C | | | C |

| Equipment | Description | Temperature | Equipment | Description | Temperature |
|------------------|-------------|-------------|-----------|-------------|-------------|
| Reach-In Cooler | | 4C | | | C |
| Prep Cooler | sandwich | 1.2 C | | | C |
| Reach-In Freezer | | -30 C | | | C |
| Prep Cooler | | 1.4 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.

13. Proper hand hygiene practice by food handlers

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Observation: Operator/worker must wash hands as often as is necessary to prevent the contamination of food and every time disposable gloves are changed.

15. Certified Food Handler in Supervisory Role

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Observation: Operators must ensure that at least one operator or food establishment worker who has completed an acceptable food safety program is present in the food establishment during its hours of operation;

Correct-by Date: 07/26/2023

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

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Observation: Sandwiches in the display coolers were not labeled. All wrappings of food must be clearly and properly labelled.

Correct-by Date: 05/27/2023

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: At time of inspection, main hand sink was not functional. Directed operator to utilize hand sink by the ware ware washing station and ensure it is supplied with liquid hand soad and paper towel in a dispenser.

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: Tap on hand wash sink by ware washing area were opposite, hot tap was dispensing cold water and cold tap was dispensing hot water. Repair sink taps.

Correct-by Date: 06/26/2023

28. Use of Approved Food Grade products for food contact surface sanitization



Section 6: Inspection Details (Continued)

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28. Use of Approved Food Grade products for food contact surface sanitization

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Observation: At time of inspection, no sanitizing solution was available. operator was directed to go obtain sanitizing solution. Ensure that the equipment or utensils are rinsed with a chemical solution of an acceptable concentration.

32. Proper method of wash-rinse-sanitize used for manual dishwashing

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Observation: Demonstrated proper method of manual warewashing and provided chlorine test strips

36. Appropriate maintenance of staff and/or public washrooms

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Observation: At time of inspection, liquid hand soap was not in a dispenser. Ensure to provide all washroom with liquid soap in a dispenser.