



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Deh Gah Gotie Daycare					
Address	PO Box 225 , Fort Providence , NT X0E 0L0					
Facility Type	Program: Childcare - Facility: Facility-Based Childcare Centre					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	20/Jul/2023			Permit Number	NT-14543	

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	N/O		
2	The permit is posted in a conspicuous location.	NO			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	YES		
5	Risk assessment - intermediate food preparation.	N/O			27	Dipper well with running water	N/A		
6	Cold holding and storage of food below 4°C or 40°F.	NO			28	Food grade products for food contact surface sanitization	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	YES			29	Food contact surfaces washed>rinsed>sanitized after each use	N/O		
8	Proper food cooling method used.	N/O			30	Appropriate two-compartment sink available and used	N/O		
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).	N/O			32	The proper method used for manual dishwashing	NO		
11	The facility uses a proper re-heating method.	N/O			33	The high-temperature dishwasher is operating appropriately	N/O*		
12	Monitoring of food safety temperatures.	NO			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.	N/O			36	Sanitary maintenance of staff / public washrooms	YES		
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.	N/O			38	Mechanical ventilation operable where required	YES		
17	All foods are obtained from acceptable sources.	N/O			39	Adequate garbage and liquid waste management	NO		
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	NO		
22	Handwashing stations are provided & adequately supplied.	NO							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	09/08/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Erin Nadli	Name: Wanji Nkamsi
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
		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.

- 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.
- NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.
NWT Reg 097-2009 - FESR 10(3) - Failure to post food establishment permit or copy in conspicuous or authorized location
- Extensive Food Preparation - involving three or more food preparation steps/critical control points.
-
Observation: The kitchen was not operational at the time of the inspection.
- Cold Holding and Storage of food below 4°C or 40°F
NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures
Observation: Temperature of the fridge was at 6C
- Use and Availability of Thermometers to check and monitor food safety temperatures
NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer
- 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: 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;
- Supply of potable hot and cold running water under pressure
-
Observation: Water sample need to be taken and send to the laboratory to test for total coliform and Ecoli. Since you are having a holding



Section 6: Inspection Details (Continued)

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.

-

Observation: Water sample need to be taken and send to the laboratory to test for total coliform and Ecoli. Since you are having a holding tank.

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 21(4) - Failure to ensure hand washing facility has things as required

Observation: Provide an adequate supply of liquid soap in a dispenser at hand sink(s) in food handling area(s); Provide an adequate supply of liquid soap in a dispenser at hand sink(s) in food handling area(s); Provide a durable garbage can near hand sink(s) in food handling area(s)

29. Food contact surfaces washed>rinsed>sanitized after each use and following any operations when contamination may have occurred

-

Observation: Wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary; Wet wiping cloths to be used in an acceptable sanitizing solution at all times;

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

NWT Reg 097-2009 - FESR 36.1(4) - Failure to ensure equipment and utensils are washed, rinsed and sanitized

Observation: Chlorine sanitizing solution must be at least 100 parts per million (ppm) at 24°C or greater for at least 45 seconds; Quaternary ammonium compound sanitizing solution must be at least 200 parts per million (ppm) at 24°C or greater for at least 45 seconds;

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

-

Observation: operator was not aware how to operates the mechanical dishwasher, the 3 compartment manual dishwashing sink can be used for dishwashing.

39. Adequate garbage and liquid waste management

-

Observation: Provide sufficient garbage containers of durable / leak proof / non-absorbent material;

46. EHO closing comments

-