



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Dennis A. Drolet Memorial Hall					
Address	P.O. Box 5 Norman Wells NT X0E 0V0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	03/May/2024			Permit Number	NT-13645	

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


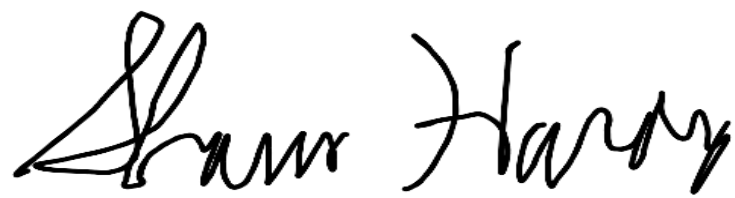
Section 2: Compliance Summary

	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/O*			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	N/A		
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.	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	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.	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	NO		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	NO		
15	Certified food handler in a supervisory role.	N/O			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.	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							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	08/01/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Alex Millette	Name: Shawn Hardy
Title: Recreation Director	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	Whirlpool	2.5C			C
Reach-In Freezer	Whirlpool	-19 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.

1. Facility obtained a valid NWT Environmental Health Food Establishment permit.

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Observation: Operator confirmed that the kitchen is rented as a “serving kitchen” to community members, who prepared foods at home and bring them to the Hall to serve. The Town of Norman Wells will still require a GNWT Food Establishment Permit.

Correct-by Date: 05/03/2024

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

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Observation: See above.

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

NWT Reg 097-2009 - FESR 31(b) - Failure to ensure food handled in safe and sanitary manner

Observation: For each dry goods food storage bin: provide a food-grade scoop with sufficiently long handle.

Correct-by Date: 06/03/2024

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 liquid hand soap in a dispenser at the designated hand sink.

Correct-by Date: 05/06/2024

30. Appropriate two-compartment sink available and used for manual dishwashing

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Observation: Kitchen is currently equipped with a 2-compartment sink, and a small basin in the middle. While not ideal, this is sufficient for the current use of the kitchen (as mainly a serving kitchen).

35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair

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Section 6: Inspection Details (Continued)

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35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair

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Observation: Repair and refinish damaged floor and walls in the janitor's room. Ensure refinished surfaces are smooth, durable, cleanable, and non-absorbent.
Correct-by Date: 08/03/2024

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Men's washroom:
1) Clean the moveable "flaps" on the garbage can cover. Note: operator permanently removed the cover.
2) Clean section of wall near the light switch, at washroom entrance.
3) Complete the task of repairing and re-finish damaged sections of the wall on the far end of the room, and ensure that finished wall surface is smooth, cleanable and non-absorbent.
4) Replace burnt/defective ceiling light panel tubes, and replace missing light panel covers.
5) Repair or replace hand sink hot faucet (fourth sink on the right), and address hot water tap at first hand sink.
6) Cover (varnish, paint, etc.) the bare plywood wall surfaces (where urinals were previously located). Ensure that finished surfaces are smooth, cleanable and non-absorbent.
Correct-by Date: 07/06/2024

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Women's washroom:
1) Clean the moveable "flaps" on the garbage can cover. Note: operator permanently removed the cover.
2) Second sink (from the left): observed hole in the sink. Repair or replace the sink.
3) Replace burnt/defective ceiling light panel tubes, and replace missing light panel covers.
4) Repair and re-finish the hole in the wall behind washroom entrance door.
5) Ensure that finished surfaces are smooth, cleanable and non-absorbent. Recommend installing a more effective doorstop in order to prevent future occurrences of wall damage.
6) Replace missing ceiling vent cover (above the toilet stalls).
Correct-by Date: 07/06/2024

46. EHO closing comments

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Observation: No food preparation observed at time of inspection.