



Government of
Northwest Territories

Gouvernement des
Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Dexterra Integrated Facilities Management o/a Liwego`atì Long Term Care					
Address	550 Byrne Rd Yellowknife NT X1A 0H1					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	09/Apr/2024			Permit Number	NT-14581	

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.	N/A			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	YES			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.	N/A			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	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	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	N/O		
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.	YES			34	Low-temperature dishwasher operating appropriately			
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	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.	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	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	NO		
22	Handwashing stations are provided & adequately supplied.	NO		X					

Section 3: Inspection Outcome

Satisfactory Compliance	X	Follow Up Required (Date)	05/01/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Salama Kulan

Name: Chloe Dawley

Title: Facility Manager, Dexterra

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	Arctic lupine 1	2C	Prep Cooler	on cook like	1 C
Reach-In Cooler	Arctic lupine 2	4 C	Reach-In Cooler	Multipurpose	2 C
Reach-In Freezer	Arctic lupine 1	-16 C	Reach-In Freezer	Multipurpose	-19 C
Walk-In Freezer		-16 C	Reach-In Cooler	Multipurpose 2	2 C
Prep Cooler	near walk in	4 C	Reach-In Freezer	Multipurpose 2	-20 C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
Arctic lupine d/w	High temp				74.1 C
Multipurpose dw	High temp				76.6 C
Main mechanical dw	High temp				68.9 C
3-comp sink	Manual		Quat	>400	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: The food service provider has applied for a food establishment permit.

15. Certified Food Handler in Supervisory Role

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Observation: It is recommended that all food handlers hold valid food training certificates.

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: Stock the paper towel dispenser at hand sink in the dish pit with paper towel prior to operating. Stock all dispensers at the hand sinks in the "house" nutrition stations with liquid hand soap and paper towel. Note: the operator advised the inspector that this will be completed after the facility wide "terminal clean" is completed.

(Repeat) Correct-by Date: 05/01/2024

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

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Observation: Adjust the quat sanitizer dispenser so that the sanitizing solution is 200 ppm. The sanitizer measured above 400 ppm at the time of the inspection.

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

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Observation: The mechanical dishwasher in the dishpit (main dishwasher) was operational at the time of the inspection. The temperature gauge reading displayed a final sanitizing rinse temperature of 194F (90C) at the manifold but the temperature at the plate level measured 156F (68.9C). The final rinse at the plate must be 71C or higher. The final rinse temperature for the dishwashers located in the "multipurpose kitchen" and "nutrition stations" measured above 71C.

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



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: The flooring in the walk-in cooler appeared to be unfinished concrete. Flooring must be smooth, non-porous and easily cleanable. Follow up with NTHSSA and the primary contractor and action prior to operating.

41. Pest control / Adequate protection against the entrance of insects, birds, rodents, and other pests

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Observation: The pest control plan is currently under development and will be forwarded when complete.

44. Other EHO observations

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Observation: Ingredient scoop storage was discussed at the time of the inspection. Provide the dry storage container scoops with proper storage. Note: scoops must be stored in a manner that does not lead to contamination of food.

45. Other EHO observations

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Observation: All surfaces, including clean-in-place equipment and food contact surfaces such as dishes and utensils, must be cleaned and sanitized prior to use.

46. EHO closing comments

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Observation: A follow up pre-operational inspection of this new food establishment was conducted today. The food handling and housekeeping services for the Liwegoati Long Term Care Facility will be overseen by Dexterra Integrated Facilities Management. The operator was directed to forward their sanitation and food safety plans for review. Log sheets for monitoring temperatures of equipment and food were discussed at the time of the inspection. There was no food onsite at the time of the inspection. The Food Establishment Permit for this operation will be issued in due course.