



Government of
Northwest Territories

Gouvernement des
Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Fish on the Bay					
Address	P.O. Box 2202 Yellowknife NT X1A 3Z1					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up <input checked="" type="checkbox"/>	Pre-operational	Consultation	Other
Date of Report	12/Dec/2023			Permit Number	NT-13640	

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.				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	N/O		
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	N/O		
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes	N/O		
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.	N/O			28	Food grade products for food contact surface sanitization	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	N/O			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	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	N/O		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	N/O		
15	Certified food handler in a supervisory role.	NO			37	Lighting adequate for food preparation/cleaning	N/O		
16	Free from infectious disease and confirmation of non-infection.	N/O			38	Mechanical ventilation operable where required	N/O		
17	All foods are obtained from acceptable sources.	N/O			39	Adequate garbage and liquid waste management	N/O		
18	Separate raw foods storage and handling.	N/O			40	General housekeeping and sanitation are satisfactory	N/O		
19	Food is protected from potential contamination and adulteration.	N/O			41	Pest control / adequate protection of pests	N/O		
20	Toxic/poisonous substances are stored separately from food.	N/O			42	Exclusion of live animals on the premises	N/O		
21	Supply of hot and cold running water under pressure.	YES			43	Observation of health hazards	N/O		
22	Handwashing stations are provided & adequately supplied.	YES							

Section 3: Inspection Outcome

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

Section 4: Signature

Person In Charge	Environmental Health Officer
Name: Stephanie Vaillancourt	Name: Chloe Dawley
Title: No Signature Required	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

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

Observation: Once received, ensure that the Food Establishment Permit is posted so that it is visible to the public.

15. Certified Food Handler in Supervisory Role

Observation: The operator will be updated their food safety training certification. Once completed, submit a copy to Environmental Health.

46. EHO closing comments

Observation: The operator submitted pictures of the 2-compartment sink and hand sink to the officer showing both in good working order. An onsite inspection was not conducted therefore items were noted as "N/O" (not observed).



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Report Type	Routine <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-Up <input type="checkbox"/>	Pre-operational <input type="checkbox"/>	Consultation <input type="checkbox"/>	Other <input type="checkbox"/>
Date of Report	08/Dec/2023			Permit Number	NT-13640	

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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.	NO			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.	YES			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.	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/A			30	Appropriate two-compartment sink available and used	YES		
9	Food is cooked to a high enough safe internal temperature.	N/A			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/A			32	The proper method used for manual dishwashing	N/O		
11	The facility uses a proper re-heating method.	N/A			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	YES		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	N/A		
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.	N/A			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	<input checked="" type="checkbox"/>	Follow Up Required (Date)	12/09/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge

Name: Stephanie Vaillancourt

Title: Owner, Operator

Environmental Health Officer

Name: Chloe Dawley

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
Chest Freezer	1	-18C			C
Chest Freezer	2	-19.3 C			C
Chest Freezer	3	-21 C			C
Chest Freezer	4	-19 C			C
		C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
					C
					C
					C
					C
					C

Section 6: Inspection Details

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

- Observation: The operator has applied to renew their Food Establishment Permit. The permit application is in review at this time.

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

- Observation: Once received, ensure that the Food Establishment Permit is posted so that it is visible to the public.

15. Certified Food Handler in Supervisory Role

- Observation: The operator will be updated their food safety training certification. Once completed, submit a copy to Environmental Health.

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

- Observation: One food-grade and two non-food grade disinfectants were observed onsite. Both non-food grade disinfectant products require a potable water rinse step following use on food contact surfaces. Ensure the food-grade product observed onsite (bleach) is used as the sanitizing solution for food contact surfaces. The operator was provided with chlorine test strips and a "Bleach as a Disinfectant" educational poster. Education was provided around testing procedures.

38. Mechanical ventilation operable where required

- Observation: Passive ventilation is sufficient for the type of food handling carried out.

40. General housekeeping and sanitation are satisfactory

- Observation: General cleaning is required under the sink following plumbing maintenance.



Section 6: Inspection Details (Continued)

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44. Other EHO observations

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Observation: The hand sink is currently under repair. The operator explained they will be carrying out maintenance on all the sinks to clear fish scales that have accumulated in the lines. The operator will provide an update via email or phone once the maintenance is complete.

45. Other EHO observations

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Observation: The water holding tank is filled using municipally treated water. A drinking water sample was collected today for bacteriological testing. The results will be communicated to the operator once the test is complete. Two additional sampling bottles were provided to the operator at the time of the inspection.

46. EHO closing comments

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Observation: A routine inspection of this food establishment was conducted today. The establishment is currently between operating seasons and was not actively operating at the time of the inspection. There was no food handling observed at the time of the inspection.