



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

| | | | | | | |
|--------------------|---|-----------|-----------|-----------------|--------------|-------|
| Establishment Name | Fort McPherson Youth and Elder Centre | | | | | |
| Address | P.O. Box 57 Fort McPherson NT X0E 0J0 | | | | | |
| Facility Type | Program: Food - Facility: Facility Based Food Operation | | | | | |
| Report Type | Routine X | Complaint | Follow-Up | Pre-operational | Consultation | Other |
| Date of Report | 11/Jan/2024 | | | Permit Number | NT-14065 | |

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


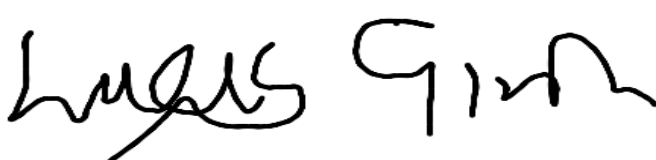
Section 2: Compliance Summary

| | 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. | NO | | | 24 | Appropriate maintenance of food contact surfaces | YES | | |
| 3 | Risk assessment - extensive food preparation. | YES | | | 25 | Appropriate maintenance of non-food contact surfaces | N/A | | |
| 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 | YES | | |
| 9 | Food is cooked to a high enough safe internal temperature. | NO | | | 31 | Appropriate three-compartment sink available and used | YES | | |
| 10 | Hot holding food to a safe internal temperature of 60°C (140°F). | NO | | | 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 | 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. | | | | 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. | YES | | | 41 | Pest control / adequate protection of pests | NO | | |
| 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

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|-------------------------|--|---------------------------|---|------------|-----------------------------|--|
| Satisfactory Compliance | | Follow Up Required (Date) | X | 01/19/2024 | Item(s) Seized or Discarded | |
| Permit Revoked | | Warning Letter Issued | | | Fine Issued | |

Section 4: Signature

| Person In Charge | Environmental Health Officer |
|---|---|
|  |  |
| Name: Cheryl Stewart | Name: Lucky Giroh |
| Title: Food Handler | 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 | Fridge | 0.8C | | | C |
| Reach-In Freezer | Freezer | -24 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.
NWT Reg 097-2009 - FESR 7 - A person shall not operate a food establishment unless he or she holds a valid food establishment permit.
Observation: Food permit was not observed at the tme of inspection. Apply for food establishment permit with mmediate effect.
Correct-by Date: 01/11/2024
2. 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
Observation: Post valid permit as required by the Food Establishment Safety Regulations.
Correct-by Date: 01/11/2024
9. Food is cooked to a high enough safe internal temperature for the high risk food type
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10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)
NWT Reg 097-2009 - FESR 33(2)(a) - Failure to ensure potentially hazardous food is stored, displayed and transported at temperature not greater than 4°C, or equal to or greater than 60°C
Observation: Food items containing meat balls and potentially hazardous food stored on the table at room temperature at the time of inspection. Ensure food is held above 60°C (140°F) after cooking / rapid re-heating
Correct-by Date: 01/19/2024
15. 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: Food safety certification proof was not presented at the time of inspection. Operator/worker must provide proof of successful completion of an acceptable food safety program.
Correct-by Date: 02/11/2024
22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing



Section 6: Inspection Details (Continued)

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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: Paper towel dispenser inside the kitchen observed missing paper towel at the time of inspection. Supply paper towel to the dispenser when exhausted.

Correct-by Date: 01/11/2024

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

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