



Government of  
Northwest Territories

Gouvernement des  
Territoires du Nord-Ouest

## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	Fort Smith Metis Daycare					
Address	Box 1107 Fort Smith NT X0E 0P0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
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	18/Mar/2024			Permit Number	NT-14454	

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	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.	YES*			30	Appropriate two-compartment sink available and used	YES		
9	Food is cooked to a high enough safe internal temperature.	YES*			31	Appropriate three-compartment sink available and used	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32	The proper method used for manual dishwashing	YES		
11	The facility uses a proper re-heating method.	YES*			33	The high-temperature dishwasher is operating appropriately	YES*		
12	Monitoring of food safety temperatures.	YES			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	YES			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES		
14	Acceptable personal hygiene and behaviour or practices.	YES			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.	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.	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	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.	YES							

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	04/18/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

#### Person In Charge

Name: Kristie Vyse

Title: Program Coordinator

#### Environmental Health Officer

Name: Lucky Giroh

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 in the	3.7C			C
Reach-In Freezer	Whirlpool	-22 C			C
		C			C
Chest Freezer	Hlsense	-36 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: Ensure you have a valid food establishment permit.

Correct-by Date: 04/18/2024

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 a valid food permit as required.

Correct-by Date: 04/18/2024

8. Proper Food Cooling Method Used - 60°C (140°F) to 20°C (68°F) within 2 hours and 20°C (68°F) to 4°C (40°F) within 4 hours

Observation: No large quantity cooling, everything put in the fridge the operator said.

9. Food is cooked to a high enough safe internal temperature for the high risk food type

Observation: Operator said they double check using the probe thermometer

11. Proper Re-Heating Method Used

Observation: Operator uses the microwave.

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

Observation: Operator has a non-commercial dish washer. The cycle is 4 hours and 20 minutes. The equipment observed functioning, but the required temperatures could not be verified at the time of inspection due to the cycle time required. A verification should be performed to ensure compliance with the regulations.



**Section 6: Inspection Details (Continued)**

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ensure compliance with the regulations.

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

- Observation: No pest issue observed