



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	George Ross Caterers Inc o/a GRC Camp Services					
Address	Rayrock Project Site NT					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational X	Consultation	Other
Date of Report	10/Aug/2023			Permit Number	NT-14548	

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.	YES*			23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	N/A*			24	Appropriate maintenance of food contact surfaces	N/O		
3	Risk assessment - extensive food preparation.	YES			25	Appropriate maintenance of non-food contact surfaces	N/O		
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.	NO			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	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	YES*		
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	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.	NO			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	YES		
22	Handwashing stations are provided & adequately supplied.	YES							

Section 3: Inspection Outcome

Satisfactory Compliance	X	Follow Up Required (Date)	09/10/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Richard A Skinner	Name: Ritti Mattoo
Title: Managing 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		3.6C			C
Reach-In Cooler	Sliding door	3.5 C			C
Reach-In Cooler	display fridge	3.3 C			C
Walk-In Cooler		20.9 C			C
Walk-In Freezer		-20.7 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.

-
Observation: Application under review.

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

-
Observation: Application under review.

6. Cold Holding and Storage of food below 4°C or 40°F

-
Observation: Walk-in-cooler is not functional. No food is being stored in it and other coolers are in place for food storage.

18. Separate raw foods from ready-to-eat foods during storage and handling

-
Observation: Eggs must be kept at the bottom shelf or away from ready to eat food/produce. Education provided to the operator.

32. Proper method of wash-rinse-sanitize used for manual dishwashing

-
Observation: Quat is being used for sanitizing the dishes but the strength of the solution was stronger than recommended. It must be 200 ppm or as per manufacturers guidelines.

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

-
Observation: High temperature dishwasher is not functional at the time of inspection and must be repaired or replaced.

36. Appropriate maintenance of staff and/or public washrooms



Section 6: Inspection Details (Continued)

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.

36. Appropriate maintenance of staff and/or public washrooms

-

Observation: Paper towel must be in dispenser. Operator shared that the dispenser's for both washrooms will be installed once received.

45. Other EHO observations

-

Observation: Ice machine not functional and requires to be cleaned. Once repaired or replaced EHO must be informed for an approval prior to usage.

46. EHO closing comments

-

Observation: Pre-operational inspection was conducted today and the concerns were discussed with the operator. Operator directed to conduct water sampling for Bacteriological parameters i.e Total Coliforms and E.coli.