



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Inuvik Community Garden o/a Green House Cafe					
Address	, ,					
Facility Type	Program: Food - Facility: Event - Outdoor					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	13/Jul/2023			Permit Number		

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

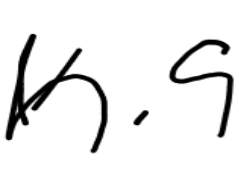

Section 2: Compliance Summary

	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	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	NO		
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.	NO			28	Food grade products for food contact surface sanitization	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	NO			29	Food contact surfaces washed>rinsed>sanitized after each use	N/O		
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	N/O		
9	Food is cooked to a high enough safe internal temperature.	N/A			31	Appropriate three-compartment sink available and used	NO		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32	The proper method used for manual dishwashing	NO		
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/A			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	NO		
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	N/A		
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/O			40	General housekeeping and sanitation are satisfactory	NO		
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.	N/O			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/O		
22	Handwashing stations are provided & adequately supplied.	NO							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	07/17/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Kenny alfred stewart	Name: Ritti Mattoo
Title:	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		11.1C			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

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: Application under review.

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

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Observation: Application under review.

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

NWT Reg 097-2009 - FESR 24(a) - Failure to ensure refrigeration and hot holding equipment are of type and capacity adequate to meet needs of food establishment

Observation: Adjust or repair the refrigeration unit immediately.

7. Frozen Food Holding and Storage below -18°C or 0°F

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Observation: Adjust or repair the freezer immediately;

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 18(c) - Failure to ensure food establishment equipped with, in a convenient location for use only by food establishment workers, a separate hand washing basin and other things as required

Observation: No handwashing station is available for proper handwashing. The sink in the adjacent room has a single dishwashing sink and must be used as a handwashing station and must be equipped with liquid hand soap and paper towel.

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

NWT Reg 097-2009 - FESR 19 - Failure to ensure food establishment maintained in good repair

Observation: Must be cleaned and sanitized prior to operation.



Section 6: Inspection Details (Continued)

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30. Appropriate two-compartment sink available and used for manual dishwashing

NWT Reg 097-2009 - FESR 36.1(1) - Failure to ensure cleaning and sanitizing equipment is provided at food establishment and that it includes equipment designed as prescribed

Observation: No two compartment sinks available for dishwashing in the kitchen area.

31. Appropriate three-compartment sink available and used for manual dishwashing

NWT Reg 097-2009 - FESR 36.1(1) - Failure to ensure cleaning and sanitizing equipment is provided at food establishment and that it includes equipment designed as prescribed

Observation: No three compartment sinks available for dishwashing in the kitchen area.

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

NWT Reg 097-2009 - FESR 36.1(5) - Failure to ensure equipment or utensils that are washed by hand are cleaned, rinsed and sanitized as prescribed

Observation: Proper dishwashing method is not available therefore single serve dishware must be used.

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

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Observation: Requires some maintenance. As per the operator, once the funding is available the area will be renovated.

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Requires cleaning.

40. General housekeeping and sanitation are satisfactory

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Observation: Maintain the premises in a clean and sanitary manner; Ensure food establishment has the facilities, equipment and utensils necessary to operate and maintain the premises in a clean and sanitary manner; Store all equipment, materials and other items not associated with the operation of the food in a manner that does not contaminate food or food preparation areas.

46. EHO closing comments

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Observation: Pre-operational inspection was conducted today at the facility and it was observed that the premises must take corrective actions for the infractions prior to opening. Produce discarded due to temperature abuse (strawberries and zucchini).