

Establishment Name: Grey Goose Lodge		Permit Number: 1309
Mailing Address: P.O. Box 175, Deline, NT X0E 0G0		Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address: Deline, NT		Date of Inspection: 12-Aug-2022 (d/m/y)
Pre-operational Routine Inspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Follow-up Inspection <input type="checkbox"/> If follow-up, date of previous inspection (d/m/y): _____		

CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulation. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance) NO (not in compliance)	NOB (not observed) NA (not applicable)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)
Compliance Status				CDI	R	
Time/Temperature of Potentially Hazardous Foods						
101	Cold holding temperature ≤ 4°C	YES	NO	NA	NOB	
102	Hot holding temperature ≥ 60°C	YES	NO	NA	NOB	
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB	
104	Proper cooling time and temperatures	YES	NO	NA	NOB	
105	Adequate equipment to maintain food temperature	YES	NO	NA	NOB	
106	Proper monitoring of temperature	YES	NO	NA	NOB	
107	Proper reheating procedure for hot holding	YES	NO	NA	NOB	
108	Proper thawing procedure	YES	NO	NA	NOB	
Food, Water and Ice from Approved Sources						
301	Food obtained from approved sources	YES	NO	NA	NOB	
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB	
303	Food properly labeled	YES	NO	NA	NOB	
Compliance Status						
Personal Hygiene of Food Service Workers						
201	Hands clean & properly washed	YES	NO	NA	NOB	
202	Adequate handwashing facilities supplied & accessible	YES	NO	NA	NOB	
203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB	
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB	
205	Food training certification	YES	NO	NA	NOB	
Potentially Hazardous Foods Protected from Contamination						
401	Food separated and protected	YES	NO	NA	NOB	
402	Food contact surface cleaned and sanitized	YES	NO	NA	NOB	
403	Facility free of pests (vermin and insects)	YES	NO	NA	NOB	
404	Toxic chemicals properly labelled, stored or used to prevent food contamination	YES	NO	NA	NOB	
405	Proper disposal of returned, previously served food	YES	NO	NA	NOB	

Food Temperature Observations					
Item/Location	Temp (°C)	Item/Location	Temp (°C)	Item/Location	Temp (°C)
Beverage Air standup fridge	2.5				
True line fridge	6.0				
Walk-in fridge	2.5				
Walk-in freezer	-21.5				

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
	Report includes observations based on a pre-operational inspection of the facility, in the presence of Business Manager, Leanne Taneton. No food preparation was observed.	
101	Air temperature of the True line fridge was verified to be 6.0C (unit was empty at the time). This increase in temperature is potentially due to the effect of opening and closing of the fridge doors. Monitor the temperature, and adjust the unit (or have it repaired/serviced if required) to ensure the temperature is maintained at 4.0C or lower (ideal range is 1 to 4C).	12-Aug-22
205	Provide proof of valid and recognized food safety training certification for your food handlers (cooks and kitchen/service staff). You must have at least one certified food handler on-site during all hours of operation.	12-Sep-22
303	Store the contents of open bags of dry goods (flour, sugar, oats, rice, etc.) in food-grade, covered, labelled containers. For each bin or container, provide a food-grade scooping utensil	16-Sep-22

NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance) NO (not in compliance)	NOB (not observed) NA (not applicable)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)
Compliance Status			CDI	R		
Food Equipment and Utensils						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	
503	Proper storage of frozen food items	YES	NO	NA	NOB	
504	Food stored in food grade material	YES	NO	NA	NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	
General Sanitation						
701	Garbage & refuse properly disposed and facility maintained	YES	NO	NA	NOB	
702	Non-food contact surface properly constructed, in good repair and clean	YES	NO	NA	NOB	
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB	
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB	
Physical Facilities						
601	Food contact surfaces properly construction or located. Acceptable material used.	YES	NO	NA	NOB	
602	Hot & cold water available, adequate pressure	YES	NO	NA	NOB	
603	Proper disposal of sewage & waste water	YES	NO	NA	NOB	
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB	
605	Adequate lighting, lighting protected	YES	NO	NA	NOB	
606	Adequate mechanical ventilation	YES	NO	NA	NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB	
Testing Devices/Logging of Temperatures						
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB	
802	Chemical test kits and/or papers provided	YES	NO	NA	NOB	
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB	
Other						

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
303	with a sufficiently long handle.	
501	Kitchen is currently equipped with a 2-compartment dish washing sink unit, and a high-temperature mechanical dishwasher.	
	If mostly single-use/disposable service ware is to be used at this establishment (for example, disposable plates, cups, cutlery, etc.), then this setup is adequate.	
	However, if the establishment plans to use mostly reusable / non-disposable service ware, then a 3-compartment dish washing sink unit will be required.	
	Note: the availability of a functional mechanical dishwasher does not eliminate the dish washing sink requirement.	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes	✓ No	Establishment Closed:
Approximate Date of Re-Inspection:			Food Discarded
			Other: _____

Person in Charge Name: Leanne Taneton
Person in Charge Signature: <i>Unable to obtain signature due to insufficient time. Report sent to Leanne Taneton at business.manager@gov.deline.ca and to greygoose.lodge@gov.deline.ca on September 1st, 2022.</i>
Date (d/m/y):

Environmental Health Officer Name: Shawn Hardy
Environmental Health Officer Signature: <i>Shawn Hardy</i>
Date (d/m/y): 01-Sep-2022

Continuation Sheet – Food Establishment Safety Regulation

Establishment Name: Grey Goose Lodge

Date of Inspection: 12-Aug-2022

		Completion date:
502	Chemical agents for your Hobart high-temperature dishwasher: there are two labelled chemical supply lines for the machine — a “Detergent” line, and a “Rinse Aid” line. it was observed during the inspection that a chlorine-based “sanitizing agent” was attached to the detergent supply line. Ensure to equip the dishwasher with appropriate detergent (rinse aid is optional), and make sure the chemicals are hooked up to the correct supply lines.	12-Aug-2022
605	Kitchen fluorescent ceiling lights: the current exposed lights must be covered to prevent breakage. Some options may include replacing the missing protective panel, using protective light tube sleeves, or replacing the current light tubes with shatter-resistant ones.	12-Oct-2022
607	Mop sink (located in the housekeeping storage room) does not have sufficient storage hooks for cleaning tools, especially for mops. Wet mops must be stored properly to ensure effective air drying. And storage hooks for mops are generally installed on available wall space above the mop sink, so that any water dripping from the mop will fall into the sink and not onto the floor). Provide suitable storage hooks as described above. Note: given the way in which the sink was originally installed (with only one wall adjacent to the sink), installing storage hooks specifically for mops will be a challenge. You may wish to discuss potential options with Environmental Health.	1-Nov-2022
702	<ul style="list-style-type: none"> - Repair and re-surface all damaged sections of walls in the kitchen. Operator stated that this will be budgeted for fall 2023, with a contractor hired to do this work. - Strongly recommend also adding a durable, water-resistant wall back splash above the entire dish washing sink unit, and also above the hand sink. This will prevent potential water damage to the walls over time. - There is a small, protruding square piece of plywood attached to the floor at the entrance of the pantry, possibly to cover previous floor damage. This plywood creates two issues: 1) potential tripping hazard, and; 2) an uneven floor surface, which makes cleaning/washing the floor more difficult and less effective. Remove this piece of plywood, adequately repair and re-surface this section of the floor, and ensure this surface is smooth, cleanable, and non-absorbent. 	1-Sept-2023
802	<p>Hobart high-temperature dishwasher water temperatures: Wash cycle: 138F (approx. 59C: required temperature range is 60C-71C) Rinse cycle: 179F (approx. 82C: required minimum temperature is 82C) Note: temperatures are satisfactory</p> <p>No additional observations were made at time of inspection.</p>	-----

Environmental Health Officer Name: Shawn Hardy

Environmental Health Officer Signature:

Shawn Hardy

From: [Shawn Hardy](#)
To: [Business Manager](#)
Cc: ["greygoose lodge"](#)
Subject: Grey Goose Lodge - EH inspection report
Date: September 1, 2022 4:54:00 PM
Attachments: [Grey Goose Lodge. Food Establishment Inspection. 12 August 2022.pdf](#)
Importance: High

Hi Leanne,

Apologies for send this out to you late. Unfortunately after my trip to Deline, I was on continued duty travel until last week, and have been catching up on paperwork this week.

Enclosed is the report for the inspection that occurred August 12th.

I would ask if you could please review and let me know if you have any questions or concerns.

Thanks so much,
Shawn

| Mársi | Kinanāskomitin | Thank you | Merci | Hą́ı' | Quana | ᑭᓄᓐᓇᓂᓐ | Quyanainni | Máhsı | Máhsı | Mahsi |

Shawn Hardy

Environmental Health Officer | Agent de santé environnementale
Population Health | Santé de la population
Department of Health and Social Services | Ministère de la Santé et des Services sociaux
Government of the Northwest Territories | Gouvernement des Territoires du Nord-Ouest

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Outside of regular business hours (afterhours or on weekends) if you require urgent EHO assistance please contact the Confidential Public Health Line staff at 867-920-8646.

Si vous avez besoin d'aide immédiate de l'agent de la santé environnementale en dehors des heures normales de travail (les soirs et les fins de semaine), communiquez avec le personnel de la ligne téléphonique confidentielle de la santé publique au 867-920-8646.

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