



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

| | | | | | | |
|--------------------|---|-----------|-----------|-----------------|--------------|-------|
| Establishment Name | Hawkey Hut Canteen | | | | | |
| Address | P.O. Box 1140 Fort Smith NT X0E 0P0 | | | | | |
| Facility Type | Program: Food - Facility: Facility Based Food Operation | | | | | |
| Report Type | Routine X | Complaint | Follow-Up | Pre-operational | Consultation | Other |
| Date of Report | 25/Mar/2024 | | | Permit Number | NT-13842 | |

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. | NO | | | 24 | Appropriate maintenance of food contact surfaces | YES | | |
| 3 | Risk assessment - extensive food preparation. | N/A | | | 25 | Appropriate maintenance of non-food contact surfaces | YES | | |
| 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. | 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/A | | | 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). | YES* | | | 32 | The proper method used for manual dishwashing | YES | | |
| 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. | NO | | | 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. | YES | | | 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 | 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. | NO | | | | | | | |

Section 3: Inspection Outcome

| | | | | | |
|-------------------------|---|---------------------------|------------|-----------------------------|--|
| Satisfactory Compliance | X | Follow Up Required (Date) | 04/25/2024 | Item(s) Seized or Discarded | |
| Permit Revoked | | Warning Letter Issued | | Fine Issued | |

Section 4: Signature

| Person In Charge | Environmental Health Officer |
|---|------------------------------|
| Mathieu Boucet was present at the time of this inspection | |
| Name: Fort Smith Minor Hockey | Name: Lucky Giroh |
| 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 | OBD | 3.7C | | | C |
| Chest Freezer | Amanna | -20 C | | | C |
| Chest Freezer | Amanna 2 | -25 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: Permit will expire in March 31, 2024. Renew your permit.

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 food permit as required
Correct-by Date: 03/28/2024

10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)
-
Observation: The equipment was available but operator was not sure if is being used

12. Use and Availability of Thermometers to check and monitor food safety temperatures
NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer
Observation: Provide an easily readable, accurate thermometer indicating thermometer to verify storage temperatures;
Correct-by Date: 04/25/2024

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: Provide an adequate supply of liquid soap and paper towel in a dispenser at hand sink(s) in food handling area(s).
Correct-by Date: 03/25/2024

29. Food contact surfaces washed>rinsed>sanitized after each use and following any operations when contamination may have occurred
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Observation: Wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary;
Correct-by Date: 03/27/2024



Section 6: Inspection Details (Continued)

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Correct-by Date: 03/27/2024

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

NWT Reg 097-2009 - FESR 36.1(4) - Failure to ensure equipment and utensils are washed, rinsed and sanitized

Observation: No required sanitizer observed on site. Chlorine sanitizing solution must be at least 100 parts per million (ppm) at 24°C or greater for at least 45 seconds;

Correct-by Date: 03/27/2024