



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	Heritage Hotel					
Address	P.O. Box 279 Norman Wells NT X0E 0V0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	30/Apr/2024			Permit Number	NT-13495	

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	NO		
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	YES			25	Appropriate maintenance of non-food contact surfaces			
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes	N/A		
5	Risk assessment - intermediate food preparation.	YES			27	Dipper well with running water	N/A		
6	Cold holding and storage of food below 4°C or 40°F.	NO		X	28	Food grade products for food contact surface sanitization	YES		
7	Frozen food holding and storage below -18°C or 0°F.	NO			29	Food contact surfaces washed>rinsed>sanitized after each use	YES		
8	Proper food cooling method used.	NO	X		30	Appropriate two-compartment sink available and used	NO		
9	Food is cooked to a high enough safe internal temperature.	N/O			31	Appropriate three-compartment sink available and used	N/O*		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES			32	The proper method used for manual dishwashing	N/O*		
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.	NO	X		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.	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	NO		
16	Free from infectious disease and confirmation of non-infection.	N/O			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	NO		
19	Food is protected from potential contamination and adulteration.	NO			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	07/03/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Jim Ulch	Name: Shawn Hardy
Title: Owner	Title: Public Health Officer





Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
Gravy	Cooling	29 C			C
Rice	Hot Holding	75 C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Walk-In Cooler	Walk-in cooler	30C	Reach-In Freezer	Wood's (upright)	-12 C
Chest Freezer	Beaumark	-21.5 C	Reach-In Cooler	Maytag	3 C
Chest Freezer	Woods	-20 C	Reach-In Freezer	Maytag	-16.5 C
Chest Freezer	White (left)	-27.5 C			C
Chest Freezer	White (right)	-25 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.

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

NWT Reg 097-2009 - FESR 33(2)(a) - Failure to ensure potentially hazardous food is stored, displayed and transported at temperature not greater than 4°C, or equal to or greater than 60°F

Observation: Walk-in refrigerator air temperature was measured at 30 Celsius (using infrared thermometer). This refrigerator contained some commercially-made condiments that were all labelled, "Keep refrigerated" or "Refrigerate after opening." The following foods (see below) were discarded during the inspection due to time-temperature abuse (i.e., stored in the defective walk-in cooler above 4 Celsius for over 2 hours). All foods were indicated by the manufacturer as "Keep Refrigerated," or "Refrigerate after Opening," and all foods were previously used / seals were open:

Tartar sauce (3.78), Rancher's Choice (3.78L), French (3.78L), Thousand Island (3.78), and Garlic spread (4kg x 4 tubs). Some of the internal temperatures measured for the above foods ranged between 25C to 30C.

Adjust or repair the refrigeration unit immediately. Keep potentially hazardous foods at an internal temperature of 4°C (40°F) or less. Do not store any hazardous foods in the unit until it is able to maintain hazardous food at 4°C (40°F) or colder.

(Repeat) Correct-by Date: 04/30/2024

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

NWT Reg 097-2009 - FESR 33(2)(b) - Failure to ensure potentially hazardous frozen food is stored, displayed and transported at temperature not greater than -18°C

Observation: Wood's upright freezer air temperature was recorded at -12 Celsius. Observed some severely freezer burnt foods (sliced deli meat, which was voluntarily by the operator discarded during the inspection), and also, observed the unit's temperature regulator dial was set to almost its lowest setting (dial was adjusted during the inspection). Adjust or repair the freezer immediately; ensure all frozen hazardous foods are stored at -18°C (0°F) or colder.

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: Gravy was cooling in a sauce pan on the stove for over 5 hours (since 12pm according to operator, to 5:30pm). Internal temperature of gravy was recorded at 29 Celsius. You must cool hazardous foods from 60°C (140°F) or above to 20°C (68°F) within 2 hours. Due to time-temperature abuse, gravy was discarded during the inspection.

Correct-by Date: 04/30/2024



## Section 6: Inspection Details (Continued)

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### 12. Use and Availability of Thermometers to check and monitor food safety temperatures

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Observation: Use your provided thermometers to check storage temperatures (fridges and freezers) as well as internal food temperatures. Education on use of both types of thermometers, including internal food thermometer, as well as cleaning and disinfecting of an internal thermometer after each use, was provided during the inspection.

Correct-by Date: 04/30/2024

### 19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 31(c) - Failure to ensure food clearly and properly labelled

Observation: Label all dry goods food containers.

Correct-by Date: 04/30/2024

### 19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 31(b) - Failure to ensure food handled in safe and sanitary manner

Observation: For each dry goods food container, provide a food-grade scooping utensil with sufficiently long handle.

Correct-by Date: 05/30/2024

### 22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: Liquid hand soap dispenser at the hand sink is running low. Ensure to restock before it runs out.

### 23. Proper use and storage of clean utensils

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Observation: Clean and sanitize the utensils holders (significant dirt and food debris observed), and clean and sanitize all utensils. Store utensils in manner preventing contamination

Correct-by Date: 04/30/2024

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

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Observation: Kitchen is currently equipped with only a 2-compartment dishwashing sink unit.

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

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Observation: Education was provided to the operator on the 3 dishwashing steps: 1) Wash, 2) Rinse, 3) Sanitize

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

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Observation: See item # 25.

### 37. Lighting adequate for food preparation/cleaning

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Observation: Replace burnt light bulb in the Maytag refrigerator.

Correct-by Date: 05/30/2024

### 40. General housekeeping and sanitation are satisfactory

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Observation: General cleaning and organization tasks:





## Section 6: Inspection Details (Continued)

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- 1) Broiler and flat top cooker: a) remove objects under this equipment; b) thoroughly clean the floor surface under, around, in front of, and behind these units.
  - 2) Wood's upright freezer: a) clean and disinfect the interior surfaces of this unit. During this task, ensure to (temporarily) transfer food from this unit to other freezers until the task is completed; b) clean the outside door and door handle (grease/grime build-up observed).
  - 4) Maytag fridge/freezer: clean the fridge and freezer door handles (grime build-up).
  - 5) Line fridge: thoroughly clean the inside surface of the lid/cover.
  - 6) Garbage cans: clean and sanitize the inside and outside surfaces of all garbage cans.
- Correct-by Date: 05/10/2024