

Establishment Name	Highway Express	Permit Number:	NT-14356
Mailing Address	P.O. Box 1601, Inuvik, NT X0E 0T0	Permit Posted:	☒ Yes ☐ No
Physical Address	Airport Road (Mike Zubko Airport), Inuvik, NT	Date of Inspection:	July 23, 2022
Routine Inspection ☐	Complaint ☐	Follow-up Inspection ☒	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 Regulations. 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)
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Compliance Status		CDI	R
Time/Temperature of Potentially Hazardous Foods			
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	☒ YES ☐ NO ☐ NA ☐ NOB	
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	☒ 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 temperatures	☒ YES ☐ NO ☐ NA ☐ NOB	
106	Proper monitoring of temperatures	☒ YES ☐ NO ☐ NA ☐ NOB	
107	Proper reheating procedures for hot holding	☐ YES ☐ NO ☒ NA ☒ NOB	
108	Proper thawing procedures	☐ 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		CDI	R
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 surfaces cleaned and sanitized	☐ YES ☐ NO ☒ NA ☒ NOB	
403	Facility free of pests (vermin and insects)	☒ YES ☐ NO ☐ NA ☐ NOB	
404	Toxic chemicals properly labeled, 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 ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
Sandwich cooler: empty, not in operation		Au jus (hot holding):	68 $^{\circ}\text{C}$
Moffat freezer: -20.5 $^{\circ}\text{C}$		Cold Drinks cooler:	3.3 $^{\circ}\text{C}$
Hamburgers (hot holding):	65 $^{\circ}\text{C}$		
Gravy (" "): 67 $^{\circ}\text{C}$			

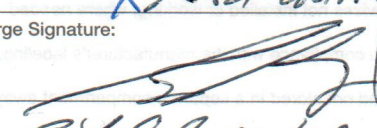
Item Number	Observations and Corrective Actions	Correction Date (if applicable)
101	Sandwich cooler was observed empty and not in operation during inspection. Do not use this cold storage unit unless it is repaired/adjusted and capable of maintaining a temperature of 4 $^{\circ}\text{C}$ or colder. Observed sandwiches stored in other cooler (Cold Drinks cooler).	—
102	Foods on the steam table (hamburgers, gravy, au jus) were observed stored in the left and middle sections of the steam table unit (each section is heated by an independent heating element). Left and middle sections were holding required $\geq 60^{\circ}\text{C}$. Right section was not in use, and no foods were stored in this section. To facilitate hot holding of foods on your menu, you are advised to repair the steam table unit.	—

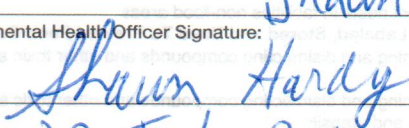
NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply 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)	NOB (not observed)	Mark "✓" in Box:	R (repeat violation)
			NO (not in compliance)	NA (not applicable)		CDI (controlled during inspection)
Compliance Status			CDI	R	Compliance Status	
Food Equipment and Utensils			Physical Facilities			
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			Testing Devices/Logging of Temperatures			
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB	
702	Non-food contact surfaces 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	
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)
202	Paper towel in a dispenser was observed provided at the kitchen hand sink.	—
401	To prevent contamination and promote adequate temperature control, obtain the correct-sized lids for your steam table metal inserts (on the left side - for your hamburgers), as noted on your 18 July 2022 inspection report.	Immediately
502	Air lock was observed in your high-temperature dishwasher detergent feed line, which may impact the dispensing of detergent inside the machine. This should be rectified.	Immediately

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

Person in Charge Name:	X Red Harrison
Person in Charge Signature:	
Date (d/m/y)	Sat July 23/22

Environmental Health Officer Name:	Shawn Hardy
Environmental Health Officer Signature:	
Date (d/m/y)	23 July 2022

ENVIRONMENTAL HEALTH INSPECTION REPORT CONT'D

Highway Express

P.O. Box 1601, Inuvik, NT X0E 0T0
Airport Road (Mike Zubko Airport), Inuvik, NT

Completion
date:

- 106 Indicating storage thermometers were provided for all cold storage units at time of inspection. —
- 503 Air temperature of the Moffat freezer was observed at -20.5°C . —
- 506 Repair or replace the rubber gasket on the door of the Pepsi fridge. August 23, 2022
- 607 Operator installed a mop hook above the mop sink. This will help facilitate cleaning, and will allow your mops to dry properly. —
- 701 Empty the Kitchen garbage can (observed full during the inspection), and ensure to properly empty it out on a regular basis (and before it becomes full). Immediately

Main operator: X *Ed Harrison*
Signature: *[Signature]*

EHO: Shawn Hardy
Signature: *[Signature]*

Date: 23 July 2022

ENVIRONMENTAL HEALTH INSPECTION
REPORT CONT'D

Highway Express
P.O. Box 1601, Inuvik, NT X0E 0T0

Airport Road (Mike Zubko Airport), Inuvik, NT Completion
date:

702 - Clean the door handles on the Moffat fridge/freezer unit

- Clean the back surfaces (including the bottom portion).
- Replace the mould-stained caulking above the kitchen hand sink.

Immediately

as requested on your 18 July 2022 inspection report.

703 All food handlers were observed wearing appropriate head gear at time of inspection.

707 Quaternary ammonium compounds ("quat") sanitizing solution in the labelled spray bottle was verified as 7200 ppm. For use on food contact surfaces, sanitizer concentration should not exceed 200 ppm.

Immediately

Replace current quat sanitizer solution, and ensure to test its concentration to ensure it is at 200 ppm.

Main operator: X *Bob Harrison*
Signature: *[Signature]*

EHO: Shawn Hardy
Signature: *Shawn Hardy*

Date: 23 July 2022

ENVIRONMENTAL HEALTH INSPECTION
REPORT CONT'D

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P.O. Box 1601, Inuvik, NT X0E 0T0

Airport Road (Mike Zubko Airport), Inuvik, NT

Completion
date: _____

801 High-temperature dishwasher wash cycle gauge indicated a temperature of 60°C (conforming with Regulation requirement of $60-71^{\circ}\text{C}$), as observed during the inspection.

802 Obtain chemical test strips for your use of quaternary ammonium compounds (quat), and ensure to make regular use of it to verify sanitizing solution concentrations. Test strips provided by EHO during inspection.

CDI
~~Immediately~~

Main operator: X *Red Harrison*
Signature: *[Signature]*

EHO: Shawn Hardy
Signature: *[Signature]*

Date: 23 July 2022