

Establishment Name	Holman Eskimo Co-op	Permit Number:	100/58
Mailing Address	P.O. Box 64, UluKhaktok, NT X0E 0S0	Permit Posted:	☒ Yes ☐ No
Physical Address	UluKhaktok, NT	Date of Inspection:	February 11, 2020
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)
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			
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 ($^{\circ}\text{C}$)
All refrigerator units: 4°C or colder } Satisfactory temperatures			
All freezer units: -18°C or colder }			
Note: one refrigerator unit (far left side) was empty and not in operation.			

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
202, 204	<u>Women's staff washrooms:</u> - Clean toilet bowl - Ensure liquid hand soap and paper towel are fully stocked and in respective dispensers. - Observed plywood board secured to floor surface around toilet, and garbage bag covering floor next to toilet. Ensure that floor surface is kept in good repair, and is smooth, cleanable and non-absorbent. - Increase lighting in this washroom. <u>Men's Staff Washroom:</u> - Clean and tidy up entire Washroom - Observed a cut-out portion of wall (appearing to access plumbing). If access to plumbing is required, it is suggested	

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		
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		NOB			
506	Equipment in good repair, cleaned and sanitized	YES	NO		NOB			
General Sanitation								
701	Garbage & refuse properly disposed and facilities maintained	YES	NO		NOB			
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO		NOB			
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB			
704	Adequate protection from vermin and insect pests	YES	NO		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		NOB			
Compliance Status					CDI	R		
Physical Facilities								
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB			
602	Hot & cold water available; adequate pressure	YES	NO		NOB			
603	Proper disposal of sewage & waste water	YES	NO		NOB			
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO		NOB			
605	Adequate lighting; lighting protected	YES	NO		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)
	that you install an access panel. You cannot have a cut-out portion of the drywall hanging on the wall as observed. - Increase lighting in this washroom.	
205	provide proof of valid and recognized food safety training for at least one staff member for all hours of operation.	
506	Repair defective cooler/refrigerators unless you no longer intend to use it.	
(Continued on next page.) →		

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

Person in Charge Name:	x Frankie Jersson.
Person in Charge Signature:	
Date (d/m/y)	

Environmental Health Officer Name:	Shawn Hardy
Environmental Health Officer Signature:	
Date (d/m/y)	February 13, 2020

ENVIRONMENTAL HEALTH INSPECTION REPORT CONT'D

Holman Eskimo Co-op

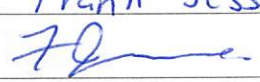
P.O. Box 64, Ulukhaktok, NT X0E 0S0

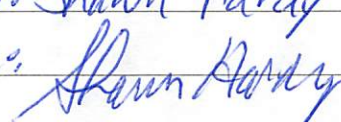
Target completion
date:

- 605 In the warehouse section (where food products are store):
- Use shatter-resistant ceiling lights, or use caged or protected lights, in order to reduce chance of breakage.
- 607 - Furnace room needs thorough tidying up and organization. For safety reasons, you want to ensure there is adequate free space around and access to the furnace.
- The store lacks a cleaning/janitor's closet, with adequate space to store cleaning supplies and equipment, and a proper mop sink.
- 602 Clean and disinfect the water storage tank.

702 Repair and maintenance:

Entire store requires some measure of repair. This includes:
(Continued on next page.) →

Main operator: X Frank Jessome
Signature: 

Etto: Shawn Hardy
Signature: 

Date: February 13, 2020

ENVIRONMENTAL HEALTH INSPECTION
REPORT CONT'D

Holman Eskimo Co-op
P.O. Box 64, Ulukhaktok, NT XE0S0

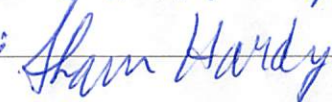
Target completion
date:

702 Repair & maintenance (cont.)

- Floor surface in main part of store: Many floor tiles are broken or missing, exposing floor board underneath.
- Floor surface (uneven and in disrepair) leading to the secondary that connects the warehouse section to the receiving area.
- Walls that connect the warehouse section to receiving area.
- Slippery floor surface (painted floor board) in the receiving area, which creates a safety hazard.
- Repair work needed at the store entrance.

* It would be highly advised for the store management to conduct a more thorough assessment of the building's need for repair.

Main operator: x Frank Jessome
Signature: 

EHO: Shawn Hardy
Signature: 

Date: February 13, 2020