



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	ICEDO Country Food Processing Plant					
Address	77 Industrial Rd , Inuvik , NT X0E 0T0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up X	Pre-operational	Consultation	Other
Date of Report	04/May/2023			Permit Number	NT-14368	

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


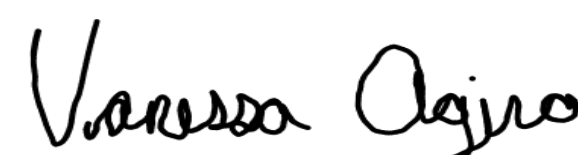
### Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.				23	Proper use and storage of clean utensils			
2	The permit is posted in a conspicuous location.				24	Appropriate maintenance of food contact surfaces	YES*		
3	Risk assessment - extensive food preparation.				25	Appropriate maintenance of non-food contact surfaces			
4	Risk assessment - minimal food preparation.				26	No room with food used for sleeping purposes			
5	Risk assessment - intermediate food preparation.				27	Dipper well with running water			
6	Cold holding and storage of food below 4°C or 40°F.	YES*			28	Food grade products for food contact surface sanitization			
7	Frozen food holding and storage below -18°C or 0°F.				29	Food contact surfaces washed>rinsed>sanitized after each use			
8	Proper food cooling method used.				30	Appropriate two-compartment sink available and used			
9	Food is cooked to a high enough safe internal temperature.				31	Appropriate three-compartment sink available and used			
10	Hot holding food to a safe internal temperature of 60°C (140°F).				32	The proper method used for manual dishwashing			
11	The facility uses a proper re-heating method.				33	The high-temperature dishwasher is operating appropriately			
12	Monitoring of food safety temperatures.	YES*			34	Low-temperature dishwasher operating appropriately			
13	Proper hand hygiene practice by food handlers.				35	Floors, walls, and ceilings are maintained in a sanitary condition			
14	Acceptable personal hygiene and behaviour or practices.				36	Sanitary maintenance of staff / public washrooms			
15	Certified food handler in a supervisory role.				37	Lighting adequate for food preparation/cleaning			
16	Free from infectious disease and confirmation of non-infection.				38	Mechanical ventilation operable where required			
17	All foods are obtained from acceptable sources.				39	Adequate garbage and liquid waste management			
18	Separate raw foods storage and handling.				40	General housekeeping and sanitation are satisfactory			
19	Food is protected from potential contamination and adulteration.	YES			41	Pest control / adequate protection of pests			
20	Toxic/poisonous substances are stored separately from food.	YES			42	Exclusion of live animals on the premises			
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	X	Follow Up Required (Date)		Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

### Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Bradley Stillie	Name: Vanessa Agira
Title: ICEDO project coordinator	Title: Environmental 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
Walk-In Freezer		-28C			C
Reach-In Freezer	-21	C			C
Reach-In Cooler		4.2 C			C
Reach-In Freezer		-21 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.

#### 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°C

Observation: A new fridge for thawing was placed in the unit to ensure all commercial meat is being thawed in a temperature control unit. An additional fridge is recommended to store thawed to processing meat to ensure temperature controls are maintained.

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

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Observation: Thermometers were observed in all freezer and fridge units and probe thermometers were observed in the unit.

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

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Observation: At re-inspection, ground meat was observed in the finished freezer uncovered. Ensure all foods are covered in the freezer units.

#### 21. Supply of potable hot and cold running water under pressure

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Observation: Bacteriological water sample was taken in March 2023 and results were satisfactory

#### 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: Two equipped hand wash stations are in the unit, one located at the entrance and the other in the meat processing section. Another hand wash station will be installed in the packing and labeling room.

#### 24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

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Observation: Ensure to clean and sanitize shelving unit storing unprocessed meat after each batch is complete and a deep clean of all shelving units, floor, mats etc. occurs regularly



## Section 6: Inspection Details (Continued)

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Observation: Ensure to clean and sanitize shelving unit storing unprocessed meat after each batch is complete and a deep clean of all shelving units, floor, mats etc. occurs regularly