



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Ingamo Hall Frienship Centre					
Address	20 MacKenzie Rd , Inuvik , NT X0E 0T0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	12/May/2023			Permit Number	NT-13244	

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


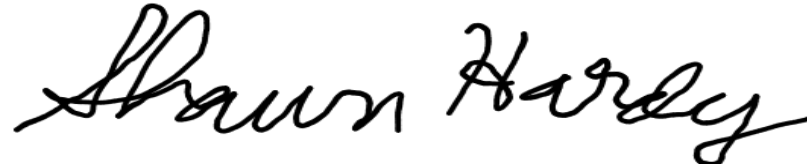
Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	NO			23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	N/O*			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/O			25	Appropriate maintenance of non-food contact surfaces	NO		
4	Risk assessment - minimal food preparation.	N/O			26	No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	N/O			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/O			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	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/O			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	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			
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	NO		
15	Certified food handler in a supervisory role.	N/O			37	Lighting adequate for food preparation/cleaning	NO		<input checked="" type="checkbox"/>
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.	NO		<input checked="" type="checkbox"/>					

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	06/12/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Elizabeth Kunnizzie	Name: Shawn Hardy
Title: Executive Director	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 Freezer	Amana	-23C			C
Reach-In Cooler	Amana	0.5 C			C
Chest Freezer	GE (empty,	C			C
Chest Freezer	Woods	-24.3 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: Establishment currently does not have a GNWT Food Establishment Permit. You are required to hold a valid food establishment permit.
Correct-by Date: 05/15/2023
2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.
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Observation: See comment in Q1.
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: For all of your fridges and freezers, provide easily readable, accurate indicating thermometers to verify storage temperatures.
Correct-by Date: 05/24/2023
19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration
NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination
Observation: Ensure that the contents of all open bags of dry goods (sugar, flour, rice, etc.) are stored in covered, labelled, food-grade containers. Observed a previously open bag of flour (top of bag was rolled up) on a shelf above the dry goods bins.
Correct-by Date: 05/15/2023
19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration
NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination
Observation: Ensure all food is protected from and free from contamination and adulteration, and is fit for human consumption. Observed a can of Heinz Deep-Browned beans (1.36L) that was dented and rusty in multiple spots, including the lid areas. Can was discarded during the inspection.
Correct-by Date: 05/12/2023



Section 6: Inspection Details (Continued)

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Correct-by Date: 05/12/2023

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: Observed several food packages not labelled (to identify type of food, and date of storage/preparation/best before), especially in the chest freezer. Ensure that stored foods are appropriately labelled, as indicated in your 14 July 2022 Environmental Health inspection report.

(Repeat) Correct-by Date: 05/15/2023

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: Ensure that all dry goods food storage bins (for example, your bins for dry macaroni pasta, flour, sugar, and rice) are supplied with food-grade scoops, with sufficiently long handles. Observed that there was an appropriate scoop for the sugar bin, but not for the other bins.

Correct-by Date: 05/26/2023

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 hand soap, as well as single-use (paper) towels, in appropriate dispensers at the hand sink (observed that neither were supplied).

(Repeat) Correct-by Date: 05/15/2023

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

NWT Reg 097-2009 - FESR 19 - Failure to ensure food establishment maintained in good repair

Observation: Observations made at the hand sink: sink and countertop are loose, and must be securely attached to the cabinet underneath. Additionally, the sink cabinet doors should be equipped with door knobs (observed missing).

Correct-by Date: 05/26/2023

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

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Observation: Additional tasks:

- Clean the inside surfaces (especially the bottom) of the Woods chest freezer.
- Clean the inside surfaces of both ovens.
- Clean the inside and outside surfaces of both stove hoods, as well as the stove hood fan filters.
- Clean the inside surfaces of the microwave oven, as well as the ledge that it sits on.
- Clean the bottom interior of the hand sink cabinet.

Note: prior to future use of the GE chest freezer (which was empty and unplugged at time of inspection), ensure to thoroughly clean the inside and outside surfaces of this unit.

Correct-by Date: 05/17/2023

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Women's washroom:

- At the sink counter: while paper towel was observed in the provided wall-mounted dispenser, there was also a roll of paper towel sitting on the sink counter. Do not store paper towel outside of the provide dispenser(s).
- In the toilet stalls: store toilet paper in the provide dispensers (all toilet paper dispensers were empty).
- Clean the ceiling/wall fan guard.
- Replace the missing sink cabinet door knob (right-side door).

Men's washroom:

- At the sink counter: while paper towel was observed in the provided wall-mounted dispenser, there was also a roll of paper towel sitting



Section 6: Inspection Details (Continued)

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on the sink counter. Do not store paper towel outside of the provide dispenser(s).

- Unless a urinal is getting replace, repair and re-surface the section of the wall where a urinal used to exist and was removed.
- Replace the burned out/defective/missing ceiling light panel tubes for the 2 affected panels (one at the washroom entrance, the other above the sink counter).
- Clean the ceiling/wall fan guard.

Correct-by Date: 05/26/2023

37. Lighting adequate for food preparation/cleaning

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Observation: - Replace missing ceiling light tubes in the back kitchen area.

- As noted in your 14 July 2022 Environmental Health inspection report, supply all ceiling light fixtures with protective covers, or alternatively, provide shatter-resistant light bulbs/light tubes for all light fixtures. (Observed 3 exposed light panels in the main kitchen area, and 1 exposed light panel in the back kitchen area.)

(Repeat) Correct-by Date: 05/26/2023

40. General housekeeping and sanitation are satisfactory

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Observation: - Observed (what appeared to be) a large coffee dispenser and s plastic storage bin on the dish sink counter (in the space dedicated for the dish drying rack use). Store the above items and all equipment and containers in appropriate storage spaces. Note: some of the shelving units can potentially be re-organized to make storage and retrieval of items more efficient.

- Janitor's room (utility closet) is currently equipped with a tub/laundry-style sink, which is inappropriate for mop use, and also a potential health and safety hazard. Replace this sink with a proper mop sink, plus other appropriate features for this sink (storage hooks for mops and brooms, wall splash guards, and optionally a chemical dispenser).

Correct-by Date: 05/15/2023

45. Other EHO observations

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Observation: No food preparation observed at time of inspection.

46. EHO closing comments

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Observation: Additionally:

- Strongly consider extending your existing kitchen counter (or replacing with a longer one), in order to facilitate more extensive and larger volumes of food preparation.
- Consider assessing your current refrigerated storage space (in view of use by rental groups), and potentially adding additional fridge storage if demand requirements are justified.
- You should have dedicated staff to manage the kitchen (for verifying food storage/spoilage, sanitation and cleanliness, general maintenance, cleaning and other supplies, housekeeping, etc.) as well as adjacent areas, including washrooms and the utility room.