

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.

Food Temperature Observations					
Item / Location	Temp (°C)		Item / Location	Temp (°C)	
Refrigerator : 4.3°C		} Satisfactory temperatures			
Freezer : -18.9°C					

NWT1411/0914

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)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)		
Compliance Status			CDI	R	Compliance Status			CDI	R		
Food Equipment and Utensils					Physical Facilities						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB
503	Proper storage of frozen food items	YES	NO	NA	NOB	603	Proper disposal of sewage & waste water	YES	NO	NA	NOB
504	Food stored in food grade material	YES	NO	NA	NOB	604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	605	Adequate lighting; lighting protected	YES	NO	NA	NOB
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	606	Adequate mechanical ventilation;	YES	NO	NA	NOB
General Sanitation					Testing Devices/Logging of Temperatures						
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB	801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB	802	Chemical test kits and/or papers provided	YES	NO	NA	NOB
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	Other					
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						

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
501	Provide utensil/dish drying rack and drain tray, or alternatively a wall-mounted drain shelf unit.	June 16, 2021
602	Sinks currently supplied with both hot and cold running potable water under pressure. Operator will upgrade heating device to ensure hot water is adequately hot.	June 16, 2021
704	Insect window screens have been purchased by operator and will be installed.	June 7, 2021
No additional observations at time of inspection.		

Enforcement Action: (Mark "✓", if Applicable)	
Re-Inspection Required: Yes <input type="checkbox"/> Future No <input type="checkbox"/>	Establishment Closed Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection: Follow-up inspection will occur once in operation.	Food Discarded <input type="checkbox"/> Other <input type="checkbox"/>
Person in Charge Name: X	Environmental Health Officer Name: Shawn Hardy
Person in Charge Signature: Shayna Allen	Environmental Health Officer Signature: Shawn Hardy
Date (d/m/y): June 4/21	Date (d/m/y): June 4, 2021



Environmental Health Inspection Report

Name of Facility or Operation	Inuvik Eats	Date (d/m/y)	June 2, 2021
Mailing Address	P.O. Box 1273, Inuvik, NT X0E 0T0		
Physical Address	11 Lagoon Road, Inuvik		
Type of Inspection	<input type="checkbox"/> Tobacco <input checked="" type="checkbox"/> Other: Pre-opening inspection <input type="checkbox"/> Routine <input type="checkbox"/> Complaint <input type="checkbox"/> Follow-up		

Under authority of the Public Health Act and/or Tobacco Control Act, an inspection of the above listed facility/operation was conducted and the following observations and/or Orders are made. Required Correction Dates are listed.

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
Note:	Conducted a pre-opening inspection in the presence of Shayna Allen, of a food trailer. The No operation of food handling occurred at time of inspection.	
	Critical fixtures and equipment (sinks for hand washing and dishwashing, holding tanks and plumbing for clean and grey water, refrigerator and freezer for cold food storage, stove and exhaust hood, etc.) are present.	
	Operator will work towards: <ul style="list-style-type: none">- Providing hot water supply for both sinks.- Setting up remaining equipment (deep fryer w/ work fire arrest system, food at storage unit)- Re-finishing floor (to ensure a smooth, cleanable, non-absorbent surface).	

Second pre-opening inspection scheduled for Friday, June 4, 2021

Public Health Officer's Name (print)	Shawn Hardy	<input checked="" type="checkbox"/> Public Health Officer's Signature	Shawn Hardy	Date (d/m/y)	June 2, 2021
--------------------------------------	-------------	---	-------------	--------------	--------------

Owner/Operator (please print)	x Shayna Allen	<input checked="" type="checkbox"/> Owner/Operator's Signature	[Signature]	Date (d/m/y)	2/6/21
-------------------------------	----------------	--	-------------	--------------	--------