

Establishment Name	Inuvik Eats	Permit Number:	New permit				
Mailing Address	P.O. Box 1273, Inuvik NT X0E 0T0	Permit Posted:	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Physical Address	Mobile unit (Home address: 11 Lagoon Road, Inuvik)	Date of Inspection:	June 4, 2021				
Routine Inspection	<input type="checkbox"/>	Complaint	<input type="checkbox"/>	Follow-up Inspection	<input type="checkbox"/>	If follow-up, date of previous inspection (d/m/y):	June 1, 2021

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	Compliance Status		
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	NOB				
302	Food in good condition, safe and unaltered	YES	NO	NOB				
303	Food properly labeled	YES	NO	NOB				
Personal Hygiene of Food Service Workers								
201	Hands clean & properly washed	YES	NO	NOB				
202	Adequate handwashing facilities supplied & accessible	YES	NO	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	NOB				
405	Proper disposal of returned, previously served food	YES	NO	NOB				

Food Temperature Observations				
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location
Refrigerator : 4.3°C				
Freezer : -18.9°C		3 Satisfactory temperatures		

Item Number	Preliminary	Observations and Corrective Actions	Correction Date (If applicable)
		<u>Note:</u>	A inspection of a mobile food trailer. Trailer not public
		open to the public, and no food handling occurred at	time of inspection.
404	Ensure that sanitizing spray bottle (once filled) is	properly labelled to indicate the contents.	June 4, 2021

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)	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								
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	Reviewed	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	NA	NOB			
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; Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB			
607		YES	NO	NA	NOB			
Testing Devices/Logging of Temperatures								
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB			
802	Bleach test strips	YES	NO	NA	NOB			
803	Chemical test kits and/or papers provided	YES	NO	NA	NOB			
Temperature logs maintained for refrigerated storage units (non-regulatory requirement)								
Other								

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 16, 2021
No additional observations at time of inspection.		
Approved to operate.		

Enforcement Action: (Mark "✓", if Applicable)

Re-Inspection Required: Yes <input type="checkbox"/> Future <input checked="" type="checkbox"/> 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 one in operation.	Food Discarded Other _____
Person in Charge Name: X	Environmental Health Officer Name: Shawn Hardy
Person in Charge Signature: Shanya 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 3, 2021

Mailing Address

P.O. Box 1273, Inuvik, NT XOE 0TO

Physical Address

11 Lagoon Road, Inuvik

Type of Inspection

Tobacco

Other:

Pre-opening inspection

Routine

Complaint

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. No operation or food handling occurred at time of inspection.	
	Critical fixtures and equipment (sink 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: - Providing hot water supply for both sinks. - Setting up remaining equipment (deep fryer to work fire arrest system, food and 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

x

Public Health Officer's Signature

June 3, 2021

Date (d/m/y)

Owner/Operator (please print)

x Shayna Allen

x

Owner/Operator's Signature

21/6/21

Date (d/m/y)