



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Inuvik Food Bank					
Address	P.O. Box 3288 Inuvik NT X0E 0T0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	14/Nov/2023			Permit Number	NT-14070	

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


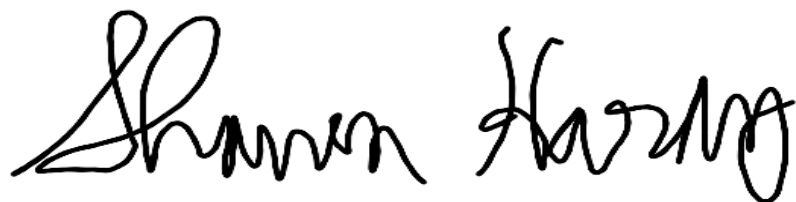
Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	YES*			23	Proper use and storage of clean utensils	N/A		
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	N/A		
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces			
4	Risk assessment - minimal food preparation.	N/A			26	No room with food used for sleeping purposes	N/A		
5	Risk assessment - intermediate food preparation.	N/A			27	Dipper well with running water	N/A		
6	Cold holding and storage of food below 4°C or 40°F.	NO	X		28	Food grade products for food contact surface sanitization	N/A		
7	Frozen food holding and storage below -18°C or 0°F.	NO			29	Food contact surfaces washed>rinsed>sanitized after each use	N/A		
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	N/A		
9	Food is cooked to a high enough safe internal temperature.	N/A			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/A			32	The proper method used for manual dishwashing	N/A		
11	The facility uses a proper re-heating method.	N/A			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	NO		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	N/A		
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning	NO		
16	Free from infectious disease and confirmation of non-infection.	N/O			38	Mechanical ventilation operable where required	N/A		
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	YES*		
19	Food is protected from potential contamination and adulteration.	YES			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.	N/A			43	Observation of health hazards	NO		
22	Handwashing stations are provided & adequately supplied.	N/A							

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: Renee Morey	Name: Shawn Hardy
Title: Secretary	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
Chest Freezer	Frigidaire (fruit)	-21C	Reach-In Freezer	Frigidaire (bread)	-22.5 C
Chest Freezer	Frigidaire (fries)	-20 C	Reach-In Cooler	Eggs fridge #1	3 C
Chest Freezer	Frigidaire (meat)	-21 C	Reach-In Cooler	Eggs fridge #2	6 C
Chest Freezer	Frigidaire (veggies)	-18.5 C			C
Reach-In Cooler	Amana (bread)	2.5 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.

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Observation: Current food establishment permit expires 21 November 2023, and therefore must be renewed soon.

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: Eggs fridge #2: initial air temperature was verified at 6.0C; unit temperature dial was adjusted in order to achieve 4.0C or colder. Monitor the temperature of this unit to ensure adequately temperature range (ideally 1-4C).

7. Frozen Food Holding and Storage below -18°C or 0°F

NWT Reg 097-2009 - FESR 33(2)(b) - Failure to ensure potentially hazardous frozen food is stored, displayed and transported at temperature not greater than -18°C

Observation: Amana freezers: air temperature for both freezers was verified to be between -10C and -15C. Adjust or repair the freezer immediately; ensure all frozen hazardous foods are stored at -18°C (0°F) or less; monitor and adjust the air temperature of these units as needed. If required temperature cannot be achieved through adjustment or cannot be maintained, move foods to other available temperature-compliant freezers. The stainless steel Frigidaire freezer air temperature was verified to be -11C; however, operator stated that no food provided for the public is stored in this freezer unit.

Correct-by Date: 11/14/2023

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: Some refrigerator and freezer units are lacking appropriate thermometers, required to regularly monitor air temperature of these units. Provide an easily readable, accurate indicating thermometer for all fridges and freezers (where thermometers are missing) to verify storage temperatures.

Correct-by Date: 12/05/2023

35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair

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Section 6: Inspection Details (Continued)

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35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair

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Observation: Far end of the room (where canned foods are stored): 1) Cover (to render cleanable and non-absorbent) the square bare plywood "panel" on the floor, which appears to have been installed to repair a previous hole in the floor. Ideally, ensure the floor surface is even in order to facilitate cleaning (the panel is elevated) 2) Eliminate the two narrow strips/gaps on the floor in this section of the room. 3) Cover the bare wood trim around the inside door. Ensure that the trim is smooth, cleanable and non-absorbent.

Correct-by Date: 12/14/2023

37. Lighting adequate for food preparation/cleaning

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Observation: The ceiling light at the far end, far corner of the room (where canned food, box packaged foods are stored) is exposed. Either provide a protective cover for this light fixture, or replace the current bulb with a shatter-resistant one. Additionally, in speaking with the operator during the inspection, there was difficulty in locating the switch for this light fixture, and it was reported that that this light was seldom used. Ensure that this light fixture works properly. A working light in this corner of the room is essential in order to provide adequate general illumination for this space, and for surface cleaning purposes.

Correct-by Date: 12/05/2023

40. General housekeeping and sanitation are satisfactory

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Observation: The far corner of the room (where most of the canned food is stored) is undergoing repair work, so contractor tools and materials were observed in this corner (and away from food) during the inspection.

46. EHO closing comments

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Observation: Routine inspection was conducted outside of operating hours.