

Establishment Name Inuvik Food Bank		Permit Number: 100553
Mailing Address P.O. Box 3288 XOE OTT		Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address Benger St., Inuvik, NT		Date of Inspection: (d/m/y) October 19, 2019
Routine Inspection <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-up Inspection <input type="checkbox"/> If follow-up, date of previous inspection (d/m/y) ; _____

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					Personal Hygiene of Food Service Workers							
101	Cold holding temperatures ≤ 4°C	YES	NO	NA	NOB	✓	201	Hands clean & properly washed	YES	NO	NA	NOB
102	Hot holding temperatures ≥ 60°C	YES	NO	NA	NOB		202	Adequate handwashing facilities supplied & accessible	YES	NO	NA	NOB
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB		203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB
104	Proper cooling time and temperatures	YES	NO	NA	NOB		204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB		205	Food training certification	YES	NO	NA	NOB
106	Proper monitoring of temperatures	YES	NO	NA	NOB		Potentially Hazardous Foods Protected from Contamination					
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB		401	Food separated and protected	YES	NO	NA	NOB
108	Proper thawing procedures	YES	NO	NA	NOB		402	Food contact surfaces cleaned and sanitized	YES	NO	NA	NOB
Food, Water and Ice from Approved Sources												
301	Food obtained from approved sources	YES	NO	NA	NOB		403	Facility free of pests (vermin and insects)	YES	NO	NA	NOB
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB	✓	404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NA	NOB
303	Food properly labeled	YES	NO	NA	NOB		405	Proper disposal of returned, previously served food	YES	NO	NA	NOB

Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
2 GE refrigerators	~1.5-2°C	Satisfactory temperatures			
GE freezer & freezer chest	~-30-35°C				

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
101 302	4 cases of shelled eggs were stored at room temperature (> 4°C) since Wednesday, October 16. These eggs were condemned. Ensure that shelled eggs are stored in the refrigerator.	CDI
205	provide proof of a valid and recognized food safety training certification for at least one food handler during all hours of operation.	within 3-4 months

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)	Mark "✓" in Box:	R (repeat violation)
			NO (not in compliance)	NA (not applicable)		CDI (controlled during inspection)
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	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	NA	NOB	
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	
General Sanitation						
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB	
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB	
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	
704	Adequate protection from vermin and insect pests	YES	NO	NA	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	NA	NOB	
603	Proper disposal of sewage & waste water	YES	NO	NA	NOB	
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB	
605	Adequate lighting; lighting protected	YES	NO	NA	NOB	
606	Adequate mechanical ventilation;	YES	NO	NA	NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB	
Testing Devices/Logging of Temperatures						
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB	
802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB	
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB	
Other						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
702	Observed some rodent droppings on a shelf storing canned food products. Thoroughly clean and disinfect shelf and product packaging. Note: Operator has used control measures over the last year to rectify a previous rodent entry issue (e.g., use of traps and sealing off access/entry points). - Sand down and refinish (paint) ceiling in the far end storage area (where paint is significantly peeling). - Clean & disinfect refrigerator door handles.	CDI to be discussed CDI
704	Facility has satisfactorily addressed gaps and holes in walls and floor surfaces previously observed during the last inspection.	-

Enforcement Action: (Mark "✓", if Applicable)	
Re-Inspection Required: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Establishment Closed: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:	Food Discarded <input checked="" type="checkbox"/> Other <input type="checkbox"/>
Person in Charge Name: x Angela McInnes	4 cases of shelled egg cartons
Person in Charge Signature: [Signature]	Environmental Health Officer Name: Shaun Hardy
Date (d/m/y): 19/10/19.	Environmental Health Officer Signature: Shaun Hardy
	Date (d/m/y): October 19, 2019