



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Inuvik Warming Centre					
Address	26 Reliance St 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	19/Dec/2023			Permit Number	NT-14326	

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


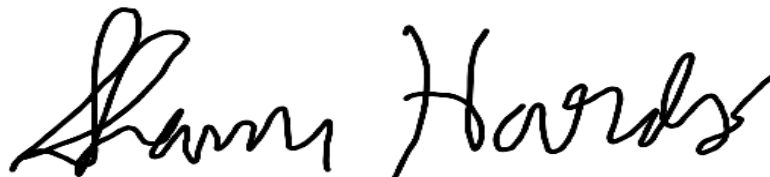
Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	N/O*			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.	NO		X	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.	YES*			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	NO		
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		X	34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	YES			35	Floors, walls, and ceilings are maintained in a sanitary condition	NO		
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	NO		
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning	NO	X	X
16	Free from infectious disease and confirmation of non-infection.	N/O			38	Mechanical ventilation operable where required	NO		X
17	All foods are obtained from acceptable sources.	YES			39	Adequate garbage and liquid waste management	NO		
18	Separate raw foods storage and handling.	YES			40	General housekeeping and sanitation are satisfactory	NO		X
19	Food is protected from potential contamination and adulteration.	NO			41	Pest control / adequate protection of pests	NO		X
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							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	03/01/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Laura Cardinal	Name: Shawn Hardy
Title: Supervisor	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 Cooler	Amana fridge	5.5C			C
Reach-In Freezer	Amana freezer	-18.5 C			C
Chest Freezer	Frigidaire	-20.5 C			C
		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.

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Observation: Operator is in the process of renewing the facility's annual GNWT Food Establishment Permit.

2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.

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Observation: See compliance item 1.

6. Cold Holding and Storage of food below 4°C or 40°F

NWT Reg 097-2009 - FESR 24(a) - Failure to ensure refrigeration and hot holding equipment are of type and capacity adequate to meet needs of food establishment

Observation: This was noted as a concern in your previous EH inspection report: Provide adequate refrigerated space for hazardous food storage (i.e., provide a refrigerator that is of larger capacity than the current one, and is sufficiently large to meet the needs of the kitchen staff). NOTE: \*\*\* Ensure to consult with staff prior to purchase / provision of an alternative refrigerator unit in order to properly ascertain their storage space needs. \*\*\*

(Repeat) Correct-by Date: 01/31/2024

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: Fridge air temperature was recorded at 5.5C, but this may be due to the door being opened and closed. Temperature regulator was however adjusted at the end of the inspection in order to bring the air temperature closer to 4C or colder.

Correct-by Date: 12/19/2023

8. Proper Food Cooling Method Used - 60°C (140°F) to 20°C (68°F) within 2 hours and 20°C (68°F) to 4°C (40°F) within 4 hours

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Observation: Rice had just finished cooking when the inspection occurred, and was being transferred to shallow pans for rapid cooling.



## Section 6: Inspection Details (Continued)

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### 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: As noted in your previous EH inspection report: 1) Provide an easily readable, accurate thermometer to measure the internal temperature of potentially hazardous foods. 2) Provide an easily readable, accurate indicating thermometer to verify storage temperatures, and use the provided thermometers to verify internal food temperatures as well as cold storage air temperatures.

(Repeat) Correct-by Date: 01/15/2024

### 19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 20(1)(c) - Failure to ensure food establishment has adequate storage facilities to safely store food and non-food items

Observation: Ensure storage facilities are adequate to safely store food items. 1) Provide adequate storage furniture in the kitchen (current wood shelving unit does not meet the needs of establishment), 2) Provide adequate food-grade, labelled, covered storage bins with suitable food-grade scooping utensils for storing dry goods including (but not limited to) flour, rice, and sugar. Note: the current provide bins have been re-purposed and are not suitable for storage purposes and use in this kitchen. Consult with Environmental Health if needed.

Correct-by Date: 02/01/2024

### 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 18(c) - Failure to ensure food establishment equipped with, in a convenient location for use only by food establishment workers, a separate hand washing basin and other things as required

Observation: Provide a dedicated (and adequately supplied) hand sink in a convenient location in the kitchen. \*\*\* Note: consult with Environmental Health prior to purchase and installation of the above equipment. \*\*\*

Correct-by Date: 03/15/2024

### 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: Ensure all non-food contact surfaces are clean and maintained in good repair. The following repairs are required: 1) Fix the kitchen cabinet doors (two of them are in disrepair); 2) Seal off the hole on the dish sink unit (where there is a missing stainless steel cap).

Correct-by Date: 02/01/2024

### 31. Appropriate three-compartment sink available and used for manual dishwashing

NWT Reg 097-2009 - FESR 36.1(1) - Failure to ensure cleaning and sanitizing equipment is provided at food establishment and that it includes equipment designed as prescribed

Observation: Provide a 3-compartment dish sink unit, with appropriately sized basins. \*\*\* Note: consult with Environmental Health prior to purchase and installation of the above equipment. \*\*\*

Correct-by Date: 03/15/2024

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

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Observation: Ensure floors or floor coverings are kept clean and in good repair. Note: repair and re-surface the floor in the utility/laundry room, where there is visible damage and exposed floor underlay.

Correct-by Date: 02/29/2024

### 36. Appropriate maintenance of staff and/or public washrooms

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Observation: See details in the 19 December 2023 EH General Sanitation inspection report.

### 37. Lighting adequate for food preparation/cleaning

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## Section 6: Inspection Details (Continued)

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Observation: As noted in your previous EH inspection report: Provide all light fixtures with protective covers or non-shatter bulbs. During the inspection, the exposed glass spiral stove hood light was replaced with a shatter-resistant version.

(Repeat) Correct-by Date: 12/19/2023

### 38. Mechanical ventilation operable where required

NWT Reg 097-2009 - FESR 20(1)(e) - Failure to ensure food establishment equipped with adequate ventilation

Observation: As noted in your previous EH inspection report: The kitchen's current recirculating (i.e., non-exhaust) stove hood fan lacks filter media. Provide appropriate filter media for this ventilation system. Also note: the generation of heat, smoke and odours from the cooking process, in view of the current recirculating ventilation system, was discussed with staff and supervisor; it was concluded that the kitchen window, which can be adequately opened even during the winter months, provides sufficient (natural) ventilation, thus eliminating the current need for a stove hood exhaust system.

(Repeat) Correct-by Date: 01/31/2024

### 39. Adequate garbage and liquid waste management

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Observation: Provide sufficient garbage containers of durable / leak proof / non-absorbent material. It was noted that the current kitchen garbage can is too small (as discussed with staff and supervisor) to meet the facility's needs. Provide an adequately sized garbage can. \*\*\*

Note: consult with kitchen supervisor prior to purchase / procurement of an adequate garbage can. \*\*\*

Correct-by Date: 01/31/2024

### 40. General housekeeping and sanitation are satisfactory

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Observation: Ensure food establishment has the facilities, equipment and utensils necessary to operate and maintain the premises in a clean and sanitary manner. Note: as indicated in your previous EH inspection report, the facility current lacks (and must provide) a proper mop sink (and mop sink accessories, such as cleaning tool storage hooks for mops and brooms, and backsplash coverings to protect the walls above the sink from water damage). \*\*\* Note: consult with Environmental Health prior to purchase and installation of the above equipment. \*\*\* Additionally: EHO consulted with the establishment supervisor on use of the current "laundry tub" in the utility room; it was noted that this sink is not used for laundry purposes, and as such, replacement of this sink with a mop sink would appear feasible.

(Repeat) Correct-by Date: 03/01/2024

### 41. Pest control / Adequate protection against the entrance of insects, birds, rodents, and other pests

NWT Reg 097-2009 - FESR 26(1)(b) - Failure to ensure food establishment free of conditions that lead to harbouring or breeding of pests

Observation: Provide tightly sealed entrances and/or screened entrances to prevent the entry of insects, birds, rodents, and other pests. As noted in your previous EH inspection report: a large hole in the wall (in the kitchen sink cabinet) exists. Seal off this area to prevent potential entry of insects and other pests. If there is need to maintain ambient temperature to prevent freezing of exposed plumbing in this area, consider using a heavy gauge pest-proof mesh covering. Consult with Environmental Health if needed.

(Repeat) Correct-by Date: 01/31/2024

### 44. Other EHO observations

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Observation: NWT Reg 097-2009 - FESR 22(b) An operator shall ensure that food contact surfaces, equipment and utensils are in good working order. Repair or replace the following noted defective kitchen equipment: 1) Main oven (reported issue: does not adequately reach temperature, 2) Auxilliary wall-inset ovens (bottom oven works, top oven does not work), 3) Amana refrigerator (ice periodically forms inside the refrigerator, and light fixture inside the fridge requires replacement).

Correct-by Date: 01/31/2024

### 46. EHO closing comments

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Observation: Additionally: the electrical outlet on the kitchen countertop (on the right hand side), as reported by staff, appears weak and can only support one appliance plugged into. Recommended that a qualified professional assess this outlet.