



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information						
Establishment Name	Inuvik Youth Centre Kitchen					
Address	P.O. Box 1491 Inuvik NT X0E 0T0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	06/Mar/2024			Permit Number	NT-14141	

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	YES		
2	The permit is posted in a conspicuous location.	YES*			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	YES			25	Appropriate maintenance of non-food contact surfaces	NO		<input checked="" type="checkbox"/>
4	Risk assessment - minimal food preparation.	N/A			26	No room with food used for sleeping purposes	YES		
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.	YES			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		<input checked="" type="checkbox"/>
8	Proper food cooling method used.	N/A			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	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32	The proper method used for manual dishwashing	YES*		
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.	YES			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES		
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	YES		
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning	YES		
16	Free from infectious disease and confirmation of non-infection.	YES			38	Mechanical ventilation operable where required	YES		
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	N/O*		
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.	YES							

Section 3: Inspection Outcome					
Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	03/06/2024	Item(s) Seized or Discarded
Permit Revoked		Warning Letter Issued			Fine Issued

Section 4: Signature	
Person In Charge	Environmental Health Officer
Name: Kristin McDonald	Name: Lucky Giroh
Title: Food handler	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 Freezer	Freezer	-21C			C
Reach-In Cooler	Fridge	C			C
		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 has submitted permit renewal

- 2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.
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Observation: Post food establishment permit in a conspicuous location

- 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: Provide an easily readable, accurate thermometer to measure the internal temperature of potentially hazardous foods;
Correct-by Date: 04/06/2024

- 25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning
NWT Reg 097-2009 - FESR 18(a) - Failure to ensure food establishment of sound construction and in good repair
Observation: Two drawers among the kitchen drawers observed damaged without cover. Ensure all damaged drawers are repaired or replaced.
(Repeat) Correct-by Date: 04/06/2024

- 29. Food contact surfaces washed>rinsed>sanitized after each use and following any operations when contamination may have occurred
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Observation: Operator do not know how to , EHO demonstrated the process. Wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary;
Correct-by Date: 03/06/2024

- 32. Proper method of wash-rinse-sanitize used for manual dishwashing
NWT Reg 097-2009 - FESR 36.1(4) - Failure to ensure equipment and utensils are washed, rinsed and sanitized
Observation: After education and demonstration of the process to the operatot on site. Chlorine sanitizing solution must be at least 100 parts



Section 6: Inspection Details (Continued)

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NWT Reg 097-2009 - FESR 36.1(4) - Failure to ensure equipment and utensils are washed, rinsed and sanitized

Observation: After education and demonstration of the process to the operator on site. Chlorine sanitizing solution must be at least 100 parts per million (ppm) at 24°C or greater for at least 45 seconds;

Correct-by Date: 03/06/2024

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

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Observation: This is a winter season. No screen observed . A follow-up in summer will be warranted.