

Establishment Name	Jason Jacobson Youth Centre	Permit Number:	100555
Mailing Address	P.O. Box 350, Tuktoyaktuk, NT X0E 1C0	Permit Posted:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Physical Address	636 Kitti Lane, Tuktoyaktuk, NT X0E 1C0	Date of Inspection: (d/m/y)	29 June 2022
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)
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Compliance Status			CDI	R
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		

Compliance Status			CDI	R
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 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 ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
Frigidaire fridge	3.2	Satisfactory temperatures	
Frigidaire freezer	-20		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No food preparation observed at time of inspection.	
106	Provide indicating thermometers for your refrigerator and freezer. Use these thermometers to regularly verify temperatures of these units.	1 August 2022
202	- Designate one of the three available sinks as a hand washing sink (ideally the sink on the right side). - Provide a separate faucet for this sink. - Provide liquid hand soap in a dispenser.	1 Oct 2022 CDI
401	Store the contents of open bags of dry goods (such as sugar, flour, rice, etc.) in food-grade, covered, labelled bins or containers, with food-grade scooping utensils that have long/extended handles.	1 August 2022

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)		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								CDI	R		
Food Equipment and Utensils										Physical Facilities											
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB					601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB						
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB					602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB						
503	Proper storage of frozen food items	YES	NO	NA	NOB					603	Proper disposal of sewage & waste water	YES	NO	NA	NOB						
504	Food stored in food grade material	YES	NO	NA	NOB					604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB						
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB					605	Adequate lighting; lighting protected	YES	NO	NA	NOB						
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB					606	Adequate mechanical ventilation;	YES	NO	NA	NOB						
General Sanitation										Premises clean, uncluttered, cleaning and maintenance equipment properly stored								YES	NO	NA	NOB
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB					Testing Devices/Logging of Temperatures											
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB					801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB						
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB					Provided by EHO											
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB					802	Chemical test kits and/or papers provided	YES	NO	NA	NOB						
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB					Temperature logs maintained for refrigerated storage units (non-regulatory requirement)								YES	NO	NA	NOB
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB					Other											
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB																

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
501	Designate two of the three available sinks for dishwashing purposes (ideally the sink on the left side, and the middle sink).	
	- Provide a faucet neck/arm of reasonable length.	
	- Repair or replace the current faucet (observed leaking during the inspection).	1 Oct. 2022
Note: Provision of two (2) sinks for dishwashing is satisfactory if the service ware that is used is mostly disposable. Otherwise, three sinks for this purpose may become a requirement.		

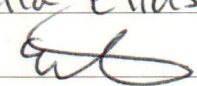
Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	Establishment Closed: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:	During next community visit.		Food Discarded: <input type="checkbox"/> Other: <input type="checkbox"/>
Person in Charge Name:	X Bella Elias		Environmental Health Officer Name:
Person in Charge Signature:	Bella		Environmental Health Officer Signature:
Date (d/m/y):	June 29/22		Date (d/m/y):
			29 June 2022

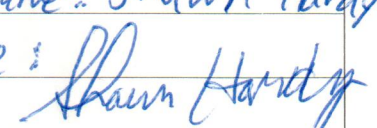
ENVIRONMENTAL HEALTH INSPECTION REPORT CONT'D

Jason Jacobson Youth Centre
P.O. Box 350, Tuktoyaktuk, NT X0E 1C0

Completion date:

- 506 Clean & sanitize the inside and outside surfaces of the microwave oven. 4 July 2022
- 604 See "GNWT General Sanitation Regulation" inspection report (dated 29 June 2022) for this establishment.
- 606 Provide adequate filter medium for your recirculating stove hood fan screen. 1 August 2022
- 702 - Replace the damaged counter top surface (Carborite). 1 November 2022
 - Replace the water-damaged back wall section inside the sink cabinet. 1 October 2022
 - Adjust the sink cabinet doors so that they close properly. 1 October 2022
 - Remove the accumulated dirt in the crack/gap on the floor next to the end of the counter top, and then seal off this gap. 1 October 2022

Main operator: X Bella Elias
Signature: Bella 

EHO name: Shawn Hardy
Signature: 

Date: 29 June 2022