



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information						
Establishment Name	Javaroma Gourmet Coffee & Tea o/a Javaroma at the Airport					
Address	5201 50 Ave , Yellowknife , NT X1A 3S9					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up <input checked="" type="checkbox"/>	Pre-operational	Consultation	Other
Date of Report	23/Jun/2023			Permit Number	NT-14017	

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		<input checked="" type="checkbox"/>	24	Appropriate maintenance of food contact surfaces	YES	
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	NO	
4	Risk assessment - minimal food preparation.	YES			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.	YES			28	Food grade products for food contact surface sanitization	YES	
7	Frozen food holding and storage below -18°C or 0°F.	N/O			29	Food contact surfaces washed>rinsed>sanitized after each use	YES	
8	Proper food cooling method used.	N/O			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	N/A	
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	NO	<input checked="" type="checkbox"/>
12	Monitoring of food safety temperatures.	N/O			34	Low-temperature dishwasher operating appropriately	N/O	
13	Proper hand hygiene practice by food handlers.	N/O*	<input checked="" type="checkbox"/>		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.	N/O			40	General housekeeping and sanitation are satisfactory	YES	
19	Food is protected from potential contamination and adulteration.	YES*		<input checked="" type="checkbox"/>	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.	YES			43	Observation of health hazards	N/A	
22	Handwashing stations are provided & adequately supplied.	YES						

Section 3: Inspection Outcome					
Satisfactory Compliance	<input checked="" type="checkbox"/>	Follow Up Required (Date)	06/23/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature	
Person In Charge	Environmental Health Officer
Name: Harmilanjot Singh	Name: Chloe LeTourneau
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 Cooler	not in use	C			C
Reach-In Cooler		0.4 C			C
		C			C
		C			C
		C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
	manual				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.

13. Proper hand hygiene practice by food handlers
 NWT Reg 097-2009 - FESR 36(1)(d) - Failure by food establishment worker to wash hands as often as necessary to prevent contamination of food
 Observation: Hand washing must be carried out between tasks and before handling food. Hand washing between glove use was discussed at the time of the re-inspection.
 Correct-by Date: 06/19/2023

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration
 NWT Reg 097-2009 - FESR 31(c) - Failure to ensure food clearly and properly labelled
 Observation: Packaged food products such as sandwiches and salads were observed to be on display and offered for sale without proper labels. Labeling must include the name of food, date of packaging, name and contact information for the food establishment. It is recommended that ingredients be listed with special attention given to common food allergens. The operator has actioned proper labeling and will implement within 1 month. The use of date labeling was observed as a temporary measure - date of packaging should be used to encourage first in, first out rotation of food.
 (Repeat) Correct-by Date: 06/23/2023

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning
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 Observation: One of the reach-in coolers was observed to be non-operational at the time of the inspection. All potentially hazardous food had been relocated to another operational cooler and this broken unit was not in use at the time of the inspection. Repair and ensure the unit is operational prior to use.
 Correct-by Date: 06/30/2023

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning
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 Observation: The mechanical dishwasher and ice machine were still not operational. Do not use until these are repaired and in good working order. The operator is directed to notify the EHO regarding a timeline for repairing both pieces of equipment.
 (Repeat)

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning



Section 6: Inspection Details (Continued)

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25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

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Observation: The 2-compartment sink was observed to have been repaired at the time of the re-inspection.

32. Proper method of wash-rinse-sanitize used for manual dishwashing

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Observation: Chlorine test strips and educational posters were provided to both pre- and post-screening locations.

33. High-Temperature Dishwasher is operating appropriately and verified.

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Observation: The mechanical dishwasher was not operational at the time of the re-inspection. Until such time as the mechanical dishwasher is repaired, manual dishwashing via the 2-compartment sink method is required. An educational poster was provided for this method at the time of the inspection.
(Repeat)

44. Other EHO observations

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Observation: The drink flavour powders and associated storage container were not observed onsite at the time of the re-inspection.

46. EHO closing comments

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Observation: A re-inspection was conducted today. The items identified on the inspection report dated June 19, 2023 requiring immediate corrective action were observed to be corrected at the time. Several items require follow up by the operator and timelines for correcting these were discussed with the operator following the inspection. There were no immediate concerns noted at the time of the re-inspection.