



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Keskorie Boarding Home					
Address	4105 Franklin Ave Yellowknife NT X1A 2P5					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-Up <input type="checkbox"/>	Pre-operational <input type="checkbox"/>	Consultation <input type="checkbox"/>	Other <input type="checkbox"/>
Date of Report	25/Apr/2024			Permit Number	NT-14351	

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.	NO			23 Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	NO			24 Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	YES			25 Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	YES			26 No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	YES			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		
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.	YES			31 Appropriate three-compartment sink available and used	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES			32 The proper method used for manual dishwashing	YES		
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.	YES			34 Low-temperature dishwasher operating appropriately	YES		
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.	NO	X		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	NO		
22	Handwashing stations are provided & adequately supplied.	YES						

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	05/25/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
Name: Alexandre Gagnon	Name: Angela Fiadjoe
Title: Kitchen Manager	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
Walk-In Cooler		-1.5C			C
Walk-In Freezer		-31.3 C			C
Reach-In Cooler		1 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: The operator has a food establishment permit renewal application in process.

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

NWT Reg 097-2009 - FESR 10(3) - Failure to post food establishment permit or copy in conspicuous or authorized location
Observation: Post renewed food establishment permit in a conspicuous location for public view.

15. Certified Food Handler in Supervisory Role

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Observation: Food safety training certification wasn't readily available for review. Operator/worker must provide proof of successful completion of an acceptable food safety program.

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

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Observation: Some food items stored in the walk -in cooler and stored at room temperature were observed uncovered. The operator was directed to cover all food in storage. The operator took corrective action by covering all food items in storage during the inspection

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

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Observation: Food items were stored directly on the floor in the walk in cooler and walk in freezer. Ensure all food is protected from and free from contamination and adulteration, and is fit for human consumption by keeping food items at least 6 inches off the floor.

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: Paper towel dispenser not operational at the time of inspection. Install a manual single use paper towel dispenser.
Correct-by Date: 05/25/2024



Section 6: Inspection Details (Continued)

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Correct-by Date: 05/25/2024

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

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Observation: No evidence of pest infestation at the time of inspection. Recommendation were made to the operator to get an Intergreted Pest Management System in place.

44. Other EHO observations

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Observation: Improper thawing method was in used during the inpsection. Buttered frozen chicken was left at room temperature to thaw. The measured temerpature was at 4.6 degrees celius. The operator was directed to use safe thawing method by thawing frozen chicken in the Walk in cooler.

46. EHO closing comments

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Observation: A routine inspection was conducted at this facility today. All inspection findings were discussed with the operator with no immediate concern.