

Establishment Name	Kingullivut Program	Permit Number:	3709
Mailing Address	(same as below) XOE 020	License Posted:	
Physical Address	33 Panikput Road, Sachs Harbour, NWT	<input type="checkbox"/> Yes <input type="checkbox"/> No	License No.:
Routine Inspection <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-up Inspection <input type="checkbox"/>	Date of Inspection: (d/m/y) July 28, 2022

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)		
Time/Temperature of Potentially Hazardous Foods					Personal Hygiene of Food Service Workers						
101	Cold holding temperatures ≤ 4°C	YES	NO	NA	NOB	201	Hands clean & properly washed	YES	NO	NOB	
102	Hot holding temperatures ≥ 60°C	YES	NO	NA	NOB	202	Adequate handwashing facilities supplied & accessible	YES	NO	NOB	
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB	203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB
104	Proper cooling time & temperatures	YES	NO	NA	NOB	204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB	Potentially Hazardous Foods Protected from Contamination					
106	Proper monitoring of temperatures	YES	NO	NA	NOB	401	Food separated and protected	YES	NO	NA	NOB
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB	402	Food contact surfaces cleaned and sanitized	YES	NO	NA	NOB
108	Proper thawing procedures	YES	NO	NA	NOB	403	Facility free of pests (vermin and insects)	YES	NO	NOB	
Food, Water and Ice from Approved Sources					404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NOB		
301	Food obtained from approved sources	YES	NO	NOB							
302	Food in good condition, safe & unadulterated	YES	NO	NOB							
303	Food properly labeled	YES	NO	NOB							

Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
Frigidaire fridge	4.5	Satisfactory temperatures			
Frigidaire freezer	-17				
White freezer chest	-28°C				

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No food preparation or handling observed at time of inspection	
202	Tighten the hand sink faucet (loose).	
301	If you plan to provide game meat in the future, ensure to renew your NWT General Wildlife permit	
401	Store the contents of open bags of dry goods (such as flour, sugar, etc) in food-grade, covered, labelled bins or containers, with scooping utensils (that have sufficiently long handles).	Sept 28, 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						
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB						
503	Proper storage of frozen food items	YES	NO	NA	NOB						
504	Food storage containers not used for other purposes	YES	NO	NA	NOB						
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB						
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB						
General Sanitation						Testing Devices/Logging of Temperatures					
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB						
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB						
703	Food handlers properly attired	YES	NO	NA	NOB						
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB						
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB						
706	Premises free of live birds and animals	YES	NO	NA	NOB						
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB						
602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB						
603	Proper disposal of sewage & waste water	YES	NO	NA	NOB						
604	Toilet facilities: properly constructed, supplied & cleaned	YES	NO	NA	NOB						
605	Adequate lighting; lighting protected	YES	NO	NA	NOB						
606	Adequate mechanical ventilation;	YES	NO	NA	NOB						
801	Proper location of thermometers and thermometers working accurately	YES	NO	NA	NOB						
802	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB						
803	Chemical test kits and/ or papers provided	YES	NO	NA	NOB						
804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
702	Clean the interior surfaces of the microwave oven.	July 29, 2022
801	Provide an indicating thermometer for the freezer.	Sept 28, 2022
	No additional observations made at time of inspection.	

Inspection Results			
Number of Critical Items		Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	
Approximate Date of Re-Inspection:		Establishment Closed	Yes <input type="checkbox"/>
		Food Discarded	Other <input type="checkbox"/>

Person in Charge Signature: *Doreen Carpenter*
 Date (d/m/y): 28/07/2022

Inspector Signature: *Shawn Hardy*
 Date (d/m/y): July 28, 2022