

Establishment Name	Kitti Hall	Permit Number:	* New permit
Mailing Address	P.O. Box 120, Tuktoyaktuk, NT X0E 1C0	Permit Posted:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Physical Address	471 Mangilalak Loop, Tuktoyaktuk, NT	Date of Inspection: (d/m/y)	28 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 NA NOB		
302	Food in good condition, safe and unaltered	YES NO NA NOB		
303	Food properly labeled	YES NO NA NOB		

Compliance Status			CDI	R
Personal Hygiene of Food Service Workers				
201	Hands clean & properly washed	YES NO NA NOB		
202	Adequate handwashing facilities supplied & accessible	YES NO NA 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 shared/rented kitchen	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 NA NOB		
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NA NOB		
405	Proper disposal of returned, previously served food	YES NO NA NOB		

Food Temperature Observations			
Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
White fridge	4.9°C	Hisense	
" freezer	-17°C	chest freezer (LHS)	-27°C
Krigidaire upright freezer	-30°C	Hisense chest freezer (RHS)	-28°C

All temperatures satisfactory

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No food preparation observed at time of inspection.	
202	- provide a dedicated sink for hand washing purposes. You may use one of the three available sinks, and install a separate faucet, or install an additional sink. please refer to previous inspection report where this was originally requested.	
	- Ensure that the provided paper towel dispenser is fully stocked (observed empty) and functional.	
401	Store the contents of open bags of dry goods (such as sugar and flour) in food-grade, covered, labelled containers with scooping utensils (with long handles).	

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						607 Premises clean, uncluttered, cleaning and maintenance equipment properly stored					
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	802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	Other					
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB						
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
604	For all washrooms: - Ensure that the provided electronic hand soap and paper towel dispensers are fully stocked, and functional.	
607	Utility / cleaning supplies closet: - Adjust position of the mop hooks to ensure that mops stored after each use will dry properly.	
801	Current mechanical dishwasher may only be permitted for use if it can achieve disinfection requirements (machine grade). Refer to section 36.1(8) of the G.N.W. Food Establishment Safety Regulations for more information.	

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

Person in Charge Name:	x Caroline Loreen	Environmental Health Officer Name:	Shawn Hardy
Person in Charge Signature:	Caroline Loreen	Environmental Health Officer Signature:	Shawn Hardy
Date (d/m/y)	June 29, 2022	Date (d/m/y)	29 June 2022