



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	6224 NWT Ltd. o/a Lac La Martre Adventures					
Address	Clemy Island , Other , NT X0E 1P0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	12/Jun/2023			Permit Number	NT-14207	

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

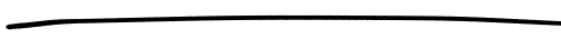

Section 2: Compliance Summary

	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	N/O		
2	The permit is posted in a conspicuous location.	N/A*			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.	N/A			26	No room with food used for sleeping purposes	YES		
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.	N/O			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	N/O		
9	Food is cooked to a high enough safe internal temperature.	N/O			31	Appropriate three-compartment sink available and used	YES		
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	N/A		
12	Monitoring of food safety temperatures.	N/O			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	N/O			35	Floors, walls, and ceilings are maintained in a sanitary condition	NO		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	N/O		
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning	N/O		
16	Free from infectious disease and confirmation of non-infection.	N/O			38	Mechanical ventilation operable where required	N/O		
17	All foods are obtained from acceptable sources.	N/O			39	Adequate garbage and liquid waste management	N/O		
18	Separate raw foods storage and handling.	N/O			40	General housekeeping and sanitation are satisfactory	N/O		
19	Food is protected from potential contamination and adulteration.	N/O			41	Pest control / adequate protection of pests	N/O		
20	Toxic/poisonous substances are stored separately from food.	N/O			42	Exclusion of live animals on the premises	N/O		
21	Supply of hot and cold running water under pressure.	NO			43	Observation of health hazards	N/A		
22	Handwashing stations are provided & adequately supplied.	N/O*							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	08/15/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Virtual Inspection - Report Generated for Tracking Purposes	Name: Chloe LeTourneau
Title: No signature required	Title: Public Health Officer



Section 5: Temperature and Sanitization Records					
Food	Holding Type	Temperature	Food	Holding Type	Temperature
N/A	N/A	C	N/A	N/A	C
N/A	N/A	C	N/A	N/A	C
N/A	N/A	C	N/A	N/A	C
N/A	N/A	C	N/A	N/A	C
N/A	N/A	C	N/A	N/A	C

Equipment	Description	Temperature	Equipment	Description	Temperature
	n/a	C		n/a	C
	n/a	C		n/a	C
	n/a	C		n/a	C
	n/a	C		n/a	C
	n/a	C		n/a	C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
3-compartment sink	Manual	Multi-quat liquid	Quat	200-400 ppm	C
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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.
<div>1. Facility obtained a valid NWT Environmental Health Food Establishment permit. - Observation: The operators have submitted a food establishment permit application which is currently being processed by the Environmental Health unit.</div> <div>2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons. - Observation: Once the food establishment permit has been issued, the operator must post it in a conspicuous location for clients to see.</div> <div>21. Supply of potable hot and cold running water under pressure - Observation: The water supply system has not been approved by the Chief Public Health Officer (CPHO). Given that the water cannot be verified as being potable, the operator(s) of the establishment and water supply system have agreed to treat water by boiling it for 1 minute in order to make it safe for consumption and use in the food establishment. The Food Establishment Permit, once issued, will have the following conditions: "Boil water notice is in effect" and "Signage at points-of-use is required". These conditions will remain in place until the water supply system can be approved by the CPHO. The operator(s) may alternatively acquire treated water from an approved source or may use commercially treated and bottled water.</div> <div>21. Supply of potable hot and cold running water under pressure - Observation: The operator submitted a picture showing a thermometer measuring warm water coming out of the hand sink and dishwashing sink faucets.</div> <div>22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing - Observation: Operator submitted a picture showing the hand sink as accessible and stocked with liquid hand soap. Written confirmation of purchase of new wall-mounted dispensers was submitted by operator in follow up.</div>



Section 6: Inspection Details (Continued)

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28. Use of Approved Food Grade products for food contact surface sanitization

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Observation: The operator submitted a picture of multi-quat surface sanitizer along with written confirmation that the pictured product would be used as the sanitizer. Ensure the product is used according to the label/manufacture instructions. Test strips are recommended for measuring the sanitizing solution once mixed to ensure the correct concentration is used.

35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair

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Observation: Floors, walls and ceilings have been flagged for action following the 2023 operating season. The operator confirmed that the intention is to renovate the main lodge/food establishment in order to change the flow of food handling and will address surfaces and finishes for floors, walls and ceilings at that time. It is recommended that floors, walls and ceilings in food preparation areas be smooth, durable, and easily cleanable. It is recommended that floor-wall joints be sealed and coving is recommended in areas with plumbing including the dishpit and dishwasher areas.
Correct-by Date: 06/01/2023

46. EHO closing comments

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Observation: This virtual pre-operational inspection report was generated in follow up to written confirmation and pictures submitted by the operator in response to the pre-operational pre-inspection report dated June 08, 2023. All items noted on the June 08 report that have been noted on this report as "NOB" are items that were not observed or could not be verified. An onsite inspection will be carried out by an Environmental Health Officer as soon as practicable.