



Government of  
Northwest Territories

Gouvernement des  
Territoires du Nord-Ouest

## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	Lil Ava's Pizza & Pasta					
Address	Box 2082 Inuvik X0E 0T0					
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	12/Dec/2023			Permit Number	NT-14569	

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			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.	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	YES		
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.	YES			33	The high-temperature dishwasher is operating appropriately	N/A		
12	Monitoring of food safety temperatures.	YES			34	Low-temperature dishwasher operating appropriately	N/A		
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.	YES*			41	Pest control / adequate protection of pests	YES		
20	Toxic/poisonous substances are stored separately from food.	N/O			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	<input checked="" type="checkbox"/>	Follow Up Required (Date)	01/12/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

### Section 4: Signature

#### Person In Charge

Name: George Abraham

Title: Owner

#### Environmental Health Officer

Name: Angela Fiadjoe

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 Freezer	Danby Small Deep	-25C	Walk-In Cooler	Walk in cooler 1	3.2 C
Reach-In Cooler	Fridge for	1.8 C	Walk-In Freezer	Walk in freezer	-24.3 C
Prep Cooler	Line cooler 1	1.6 C			C
Prep Cooler	Line cooler 2	C			C
		C			C

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

**Section 6: Inspection Details**

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

Observation: EHO observed food items in the walkin cooler, walkin freezer and dry storage area pack on the floor. Recomendations were made to operator to get a pallet to store food items to prevent potential contamination

Correct-by Date: 01/30/2024

46. EHO closing comments

Observation: A follow up inspection was conducted today at this facility. All inspection findings were discussed with the operator. Recommendations were made to operator to provide hairnets or caps for food handlers and ensure they wear it at all times.



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Date of Report	24/Nov/2023			Permit Number	NT-14569	

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### Section 3: Inspection Outcome

Satisfactory Compliance	<input checked="" type="checkbox"/>	Follow Up Required (Date)	12/18/2023	Item(s) Seized or Discarded	
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### Section 4: Signature

#### Person In Charge

#### Environmental Health Officer

Name: Abraham George

Name: Lucky Giroh

Title: Owner

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 Freezer	Coldstream	-18C	Reach-In Cooler	Stand up cooler	3 C
Reach-In Freezer	Turbo Air	-18 C	Other	Hot holding New Air	60 C
Walk-In Cooler	Coldstream	2 C			C
Prep Cooler	Eurobid 1	2.9 C			C
Prep Cooler	Eurobid 2	3 C			C

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

**Section 6: Inspection Details**

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1. Facility obtained a valid NWT Environmental Health Food Establishment permit.

- Observation: This is a new facility that has submitted application for a food permit

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

- Observation: Food permit must be posted in a conspicuous location for the public to see.

6. Cold Holding and Storage of food below 4°C or 40°F

- Observation: All coolers maintained the required temperature at the time of inspection.

7. Frozen Food Holding and Storage below -18°C or 0°F

- Observation: All freezers observed with the required temperature

9. Food is cooked to a high enough safe internal temperature for the high risk food type

- Observation: This is a pre-operational inspection no food processing observed at the time of inspection.

10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)

- Observation: The hot holding unit observed functional at the time of inspection

12. Use and Availability of Thermometers to check and monitor food safety temperatures

- Observation: Operator have monitoring thermometer at the time of inspection.



**Section 6: Inspection Details (Continued)**

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Observation: Operator have monitoring thermometer at the time of inspection.

14. Acceptable personal hygiene and behaviour or practices

Observation: A dedicated hand washing station observed. operator advised to activate the second hand washing station close to the grill and ensure the required supplies are available at the location

15. Certified Food Handler in Supervisory Role

Observation: All proposed food handlers have their valid food safety certificates.

16. Food handler(s) are free from infectious disease

Observation: No food handlers show any signs or history of infectious agents at the time of inspection.

46. EHO closing comments

Observation: Operator or owner must get an approval for donair from environmental health before offering it to the public