



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

| | | | | | | |
|--------------------|---|------------------------------------|------------------------------------|--|---------------------------------------|--------------------------------|
| Establishment Name | Mamaqtuq (507842)NWT Limited | | | | | |
| Address | 185 MacKenzie Rd Inuvik Inuvik NT X0E 0T0 | | | | | |
| 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 | 09/Apr/2024 | | | Permit Number | NT-14453 | |

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. | 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. | YES | | | 27 | Dipper well with running water | YES | | |
| 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. | N/O | | | 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 | YES | | |
| 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. | NO | | | 37 | Lighting adequate for food preparation/cleaning | NO | | X |
| 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 | NO | | X |
| 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. | 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 | YES | | |
| 22 | Handwashing stations are provided & adequately supplied. | YES | | | | | | | |

Section 3: Inspection Outcome

| | | | | | | |
|-------------------------|--|---------------------------|---|------------|-----------------------------|--|
| Satisfactory Compliance | | Follow Up Required (Date) | X | 05/09/2024 | Item(s) Seized or Discarded | |
| Permit Revoked | | Warning Letter Issued | | | Fine Issued | |

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Joel Amos

Name: Lucky Giroh

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 | Veggie cooler | 0.6C | Reach-In Cooler | Prep cooler | 2 C |
| Walk-In Cooler | Reefer 1 | -0.4 C | Reach-In Cooler | True cooler 2 | 3.9 C |
| Walk-In Freezer | Freezer 2 | -19.5 C | Hot Holding Unit | Insulation Armour | 62 C |
| Reach-In Freezer | Side freezer | -18.7 C | | | C |
| Reach-In Cooler | True cooler 1 | 1.2 C | | | C |

| Warewashing Unit | Sanitization Method | Sanitizer Name | Sanitizer Type | Strength (ppm) | Temperature |
|------------------|---------------------|----------------|----------------|----------------|-------------|
| Moyer Diebel | High Temp | Hot water | | | 82 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.

NWT Reg 097-2009 - FESR 7 - A person shall not operate a food establishment unless he or she holds a valid food establishment permit.
Observation: Expired food permit observed. Renew your food establishment permit with immediate effect

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 a valid permit as required
Correct-by Date: 04/12/2024

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

Observation: Operator has a probe thermometer which he uses to probe potentially hazardous food. Cook food-mixtures containing poultry, egg, meat, fish or other potentially hazardous food at 74°C (165°F) for at least 15 seconds.

15. Certified Food Handler in Supervisory Role

NWT Reg 097-2009 - FESR 37(4) - Failure to ensure in food establishment, during its hours of operation, presence of operator or food establishment worker who has completed acceptable food safety program
Observation: Operator/worker must provide proof of successful completion of an acceptable food safety program.
Correct-by Date: 05/09/2024

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

Observation: All cans, containers or wrappings of food must be clearly and properly labelled;
Correct-by Date: 04/09/2024

37. Lighting adequate for food preparation/cleaning

Observation: Light bulbs in food prep areas in the kitchen observed missing shattered proof (cover) Provide all light fixtures with protective



Section 6: Inspection Details (Continued)

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Observation: Light bulbs in food prep areas in the kichen observed missing shattered proof (cover) Provide all light fixtures with protective covers or non-shatter bulbs

(Repeat) Correct-by Date: 05/09/2024

40. General housekeeping and sanitation are satisfactory

Observation: 1). Exhaust fans inside walk-in coolers observed with accumulated dust.

2). Canopy/hood vent observed with accumulated grease and oil

3). Under the cooking range, deep fryer and oven observed with accumulated debris, oil and grease.

Clean all the above mentioned areas. Maintain the premises in a clean and sanitary manner;

(Repeat) Correct-by Date: 05/09/2024

45. Other EHO observations

Observation: 1. Walk in Freezer no 3 and the ice maker machine observed non-functional Repair or replace the equipment