



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 X	Complaint	Follow-Up	Pre-operational	Consultation	Other
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


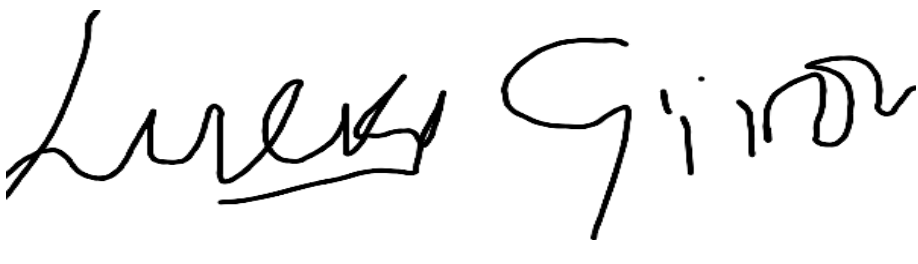
Section 2: Compliance Summary

	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
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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
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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 kitchen 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

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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

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