



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	Complaint	Follow-Up X	Pre-operational	Consultation	Other
Date of Report	29/May/2023			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.	YES			23	Proper use and storage of clean utensils			
2	The permit is posted in a conspicuous location.				24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.				25	Appropriate maintenance of non-food contact surfaces			
4	Risk assessment - minimal food preparation.				26	No room with food used for sleeping purposes			
5	Risk assessment - intermediate food preparation.				27	Dipper well with running water			
6	Cold holding and storage of food below 4°C or 40°F.	YES*			28	Food grade products for food contact surface sanitization			
7	Frozen food holding and storage below -18°C or 0°F.				29	Food contact surfaces washed>rinsed>sanitized after each use			
8	Proper food cooling method used.				30	Appropriate two-compartment sink available and used			
9	Food is cooked to a high enough safe internal temperature.				31	Appropriate three-compartment sink available and used			
10	Hot holding food to a safe internal temperature of 60°C (140°F).				32	The proper method used for manual dishwashing			
11	The facility uses a proper re-heating method.				33	The high-temperature dishwasher is operating appropriately			
12	Monitoring of food safety temperatures.	YES			34	Low-temperature dishwasher operating appropriately	N/O*		
13	Proper hand hygiene practice by food handlers.	YES			35	Floors, walls, and ceilings are maintained in a sanitary condition			
14	Acceptable personal hygiene and behaviour or practices.				36	Sanitary maintenance of staff / public washrooms	YES		
15	Certified food handler in a supervisory role.				37	Lighting adequate for food preparation/cleaning	NO		
16	Free from infectious disease and confirmation of non-infection.				38	Mechanical ventilation operable where required			
17	All foods are obtained from acceptable sources.				39	Adequate garbage and liquid waste management			
18	Separate raw foods storage and handling.				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			
20	Toxic/poisonous substances are stored separately from food.				42	Exclusion of live animals on the premises			
21	Supply of hot and cold running water under pressure.				43	Observation of health hazards	NO		
22	Handwashing stations are provided & adequately supplied.	YES*							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	06/19/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Brendan Vogt	Name: Vanessa Agira
Title: Head Chef	Title: Environmental 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
		C			C
		C			C
		C			C
		C			C
		C			C

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

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

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Observation: Prep fridge by cooking station ambient temperature was recorded to be 14C using a IR thermometer, probe thermometer was used to verify internal temperature of food, meat probe temperature was 4.2C. Operator removed all foods stored into the walk in cooler. This unit cannot be used until repaired and temperature is 4C or less before placing potentially hazardous foods back into unit.

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

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Observation: At re - inspection all foods were observed to be covered, labeled and off the floor.

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

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Observation: Barrier at hand wash station has been installed

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

NWT Reg 097-2009 - FESR 21(4) - Failure to ensure hand washing facility has things as required

Observation: Bar hand wash sink was equipped with liquid hand soap and paper towel in a dispenser.

34. Low-Temperature Dishwasher operating appropriately and chemical sanitization concentration verified.

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Observation: Glass wash still requires repair. Once repaired ensure wash temperature is at least 60C and sanitizer solution is 100ppm of chlorine solution prior to use. Notify environmental health once repaired.

37. Lighting adequate for food preparation/cleaning

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Observation: Protective light covers were missing in the food storage area. Provide all light fixtures with protective covers or non-shatter bulbs

Correct-by Date: 03/17/2023



Section 6: Inspection Details (Continued)

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bulbs
Correct-by Date: 03/17/2023