



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Moose Kerr School					
Address	P.O. Box 110 , Aklavik , NT X0E 0A0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	20/Apr/2023			Permit Number	NT-14000	

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


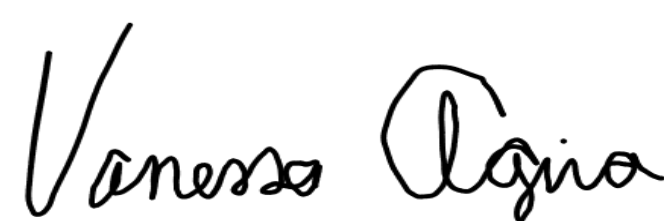
Section 2: Compliance Summary

	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.	NO			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/A			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	N/A		
5	Risk assessment - intermediate food preparation.	YES			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.	N/O			30	Appropriate two-compartment sink available and used	YES		
9	Food is cooked to a high enough safe internal temperature.	N/O*			31	Appropriate three-compartment sink available and used	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/O			32	The proper method used for manual dishwashing	YES		
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.	NO			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	NO	<input checked="" type="checkbox"/>		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.	NO	<input checked="" type="checkbox"/>		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	N/A		
21	Supply of hot and cold running water under pressure.	YES			43	Observation of health hazards	N/A		
22	Handwashing stations are provided & adequately supplied.	NO	<input checked="" type="checkbox"/>						

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	05/20/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Dan Summers	Name: Vanessa Agira
Title: School Principle	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
Reach-In Cooler	black fridge	2.4C	Reach-In Freezer	black freezer	-16 C
Reach-In Freezer	white tall freezer	-16 C			C
Reach-In Freezer	white freezer	-17 C			C
Reach-In Cooler	white fridge	3 C			C
Reach-In Cooler	stainless steel fridge	3.4 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.

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

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Observation: Ensure to post Food Establishment Permit in a conspicuous location

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

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Observation: Reminder: Ensure not to overstock fridge to allow air circulation

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

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Observation: At time of inspection no cooking was occurring for the breakfast program

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

NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer

Observation: Provide an easily readable, accurate thermometer indicating thermometer to verify storage temperatures;

Correct-by Date: 05/20/2023

13. Proper hand hygiene practice by food handlers

NWT Reg 097-2009 - FESR 36(1)(d) - Failure by food establishment worker to wash hands as often as necessary to prevent contamination of food

Observation: Operator/worker must wash hands as often as is necessary to prevent the contamination of food i.e. when changing tasks in the kitchen, when coming back from food delivery and every time single use disposable gloves are changed.

14. Acceptable personal hygiene and behaviour or practices

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Observation: Reminder: ensure hair is contained and jewelry is removed during food preparation.



Section 6: Inspection Details (Continued)

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

NWT Reg 097-2009 - FESR 20(1)(c) - Failure to ensure food establishment has adequate storage facilities to safely store food and non-food items

Observation: At time of inspection, 4 boxes containing 60 dozen eggs were placed on kitchen counter since April 19, 2023 due to lack of fridge space. An internal temperature of the eggs was observed to be 19.9C, due to time and temperature abuse the operator voluntarily discarded all eggs stored at room temperature.

Correct-by Date: 04/20/2023

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: Ensure hand sink used for hand washing are kept clear and accessible to facilitate proper hand hygiene. Food handler must wash their hands between different types of food handling activities. Provide paper towel in a dispenser at hand sink.

Correct-by Date: 04/21/2023

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

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Observation: TB Quat disinfectant used to sanitize food contact surfaces was observed to be expired in 2020. Operator discarded product. EHO advised operator that same bleach solution used to sanitize dishware in the manual warewashing can be also used for the food contact surfaces i.e. countertops. Operator has test strips to verify concentration of bleach sanitizing solution.

30. Appropriate two-compartment sink available and used for manual dishwashing

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Observation: Single use disposable dishware are being used to serve food for the breakfast program.