



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 X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	09/Nov/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

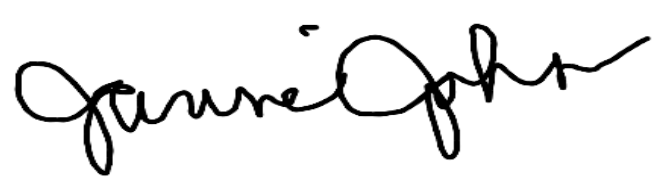

Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	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.	N/A			25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes	YES		
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	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/O			32	The proper method used for manual dishwashing			
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.	N/O			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.				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			
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.	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	NO		
22	Handwashing stations are provided & adequately supplied.	YES							

Section 3: Inspection Outcome

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

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Janine Johnson	Name: Lucky Giroh
Title: Principal	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
Other	Whirlpool standing	6.6C	Reach-In Freezer	Frigidaire	-22 C
Reach-In Freezer	Amana Freezer	-20 C	Reach-In Freezer	Grey Frigidaire top	-22 C
Reach-In Cooler	Amana cooler	-1.3 C	Chest Freezer	Woods	-16.5 C
Reach-In Freezer	Whirlpool	-9.5 C	Chest Freezer	Hisense	-26 C
Reach-In Freezer	Frigidaire 1	-18 C	Reach-In Freezer	Amana freezer 2	-22 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.

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: Ensure valid permit is displayed as required
2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.  
-  
Observation: Expired permit displayed
30. Appropriate two-compartment sink available and used for manual dishwashing  
-  
Observation: The sink at this location is dedicated for hand washing
44. Other EHO observations  
-
45. Other EHO observations  
-
46. EHO closing comments  
-  
Observation: Observations
  1. Soap/paper towel dispenser observed not in-use
  2. Expired food canned food (dark red kidney beans in sauce) since 2022 observed.
  3. Internal monitoring thermometer and logbook for fridges/freezers not observed.
  4. Dirty wares observed inside a cupboard
  5. Sanitizer not observed for manual dish washing



## Section 6: Inspection Details (Continued)

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5. Sanitizer not observed for manual dish washing

### Recommendations

1. Ensure all soap/paper towel dispensers are functional
2. Ensure expired food are not served to the public
3. Ensure only clean wares are stored
4. Ensure sanitizer for dishwashing are supplies
5. Provide internal monitoring thermometer for all coolers/freezers and keep log of reading daily.