



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Nahanni Traveler Hotel					
Address	P.O. Box 248 Fort Simpson NT X0E 0N0					
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	01/Nov/2023			Permit Number	NT-14052	

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.	YES			25 Appropriate maintenance of non-food contact surfaces	NO		
4	Risk assessment - minimal food preparation.	N/A			26 No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	N/A			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.	YES			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).	YES			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.	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.	N/O			37 Lighting adequate for food preparation/cleaning	YES		
16	Free from infectious disease and confirmation of non-infection.	N/O			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*	X		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		Follow Up Required (Date)	X	02/01/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
Name: Wally Mohamed	Name: Michael Swystun
Title: 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		4C			C
Walk-In Freezer		-17 C			C
Reach-In Cooler		5 C			C
Reach-In Freezer	Reach in freezer in	-21 C			C
Reach-In Freezer	Chest freezer	-21 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.

NWT Reg 097-2009 - FESR 10(3) - Failure to post food establishment permit or copy in conspicuous or authorized location

Observation: Please ensure a valid Food Establishment permit is posted where customers can see it.

Correct-by Date: 11/02/2023

20. Toxic/poisonous substances (chemicals/pesticides) are stored separately from food

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Observation: Insecticide can was stored in the food preparation area. Insecticide was moved of a chemical storage area at the time of inspection.

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

NWT Reg 097-2009 - FESR 19 - Failure to ensure food establishment maintained in good repair

Observation: The paint on the floor of the walk in cooler and ceiling of the walk-in freezer is showing signs of wear and deterioration. Please ensure the surfaces of the walk-in cooler and walk-in freezer are painted to make them smooth, impervious to moisture and cleanable.

Correct-by Date: 02/01/2024

40. General housekeeping and sanitation are satisfactory

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Observation: In general, facility is clean but hard to reach areas are starting to show signs of debris build up. Please ensure hard to reach areas of the food prep area are cleaned and sanitized.

46. EHO closing comments

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Observation: Please ensure surfaces in the walk-in cooler and freezer are painted.
Please ensure hard to reach areas in the food prep area are cleaned and sanitized.