



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Rat River Development Corp Ltd o/a Neil Colin's Cafe					
Address	441 Tetlit Gwich'in Rd , Fort McPherson , NT X0E 0J0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational X	Consultation	Other
Date of Report	05/Jul/2023			Permit Number	NT-14364	

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

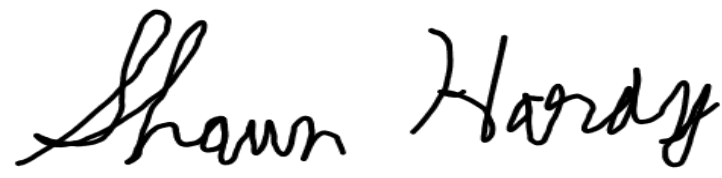
Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	N/O*			23	Proper use and storage of clean utensils	N/O*		
2	The permit is posted in a conspicuous location.	N/O			24	Appropriate maintenance of food contact surfaces	N/O*		
3	Risk assessment - extensive food preparation.	N/O			25	Appropriate maintenance of non-food contact surfaces	NO		X
4	Risk assessment - minimal food preparation.	N/O			26	No room with food used for sleeping purposes	N/A		
5	Risk assessment - intermediate food preparation.	N/O			27	Dipper well with running water	N/A		
6	Cold holding and storage of food below 4°C or 40°F.	N/O*			28	Food grade products for food contact surface sanitization	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	N/O*			29	Food contact surfaces washed>rinsed>sanitized after each use	N/O		
8	Proper food cooling method used.	N/O			30	Appropriate two-compartment sink available and used	N/O*		
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	N/O*		
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.	N/O*			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES		
14	Acceptable personal hygiene and behaviour or practices.	N/O*			36	Sanitary maintenance of staff / public washrooms	NO		
15	Certified food handler in a supervisory role.	N/O*			37	Lighting adequate for food preparation/cleaning	N/O		
16	Free from infectious disease and confirmation of non-infection.	N/O*			38	Mechanical ventilation operable where required	N/O*		
17	All foods are obtained from acceptable sources.	N/O*			39	Adequate garbage and liquid waste management	N/O*		
18	Separate raw foods storage and handling.	N/O*			40	General housekeeping and sanitation are satisfactory	NO		
19	Food is protected from potential contamination and adulteration.	N/O*			41	Pest control / adequate protection of pests	NO		
20	Toxic/poisonous substances are stored separately from food.	N/O*			42	Exclusion of live animals on the premises	N/O		
21	Supply of hot and cold running water under pressure.	N/O*			43	Observation of health hazards	N/O		
22	Handwashing stations are provided & adequately supplied.	NO		X					

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	08/05/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
 	 
Name: Bradley Peterson	Name: Shawn Hardy
Title: Main operator	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
		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.

1. Facility obtained a valid NWT Environmental Health Food Establishment permit.

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Observation: Establishment not in operation at time of inspection. Operator in the process of applying for a Food Establishment Permit.

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

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Observation: Ensure to maintain the following once in operation:

- Keep potentially hazardous foods at an internal temperature of 4°C (40°F) or less.
- Provide adequate refrigerated space for hazardous food storage.
- Thaw all hazardous foods maintaining a temperature of 4°C (40°F) or less;

7. Frozen Food Holding and Storage below -18°C or 0°F

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Observation: Ensure to maintain the following once in operation:

- Ensure all frozen hazardous foods are stored at -18°C (0°F) or less.
- Provide adequate frozen space for hazardous food storage.

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

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Observation: Ensure to maintain the following once in operation:

- Cook pork (and pork products) and ground meats (other than poultry) to a minimum internal temperature of 71°C (160°F), for at least 15 seconds;
- Cook poultry (cut or ground) to a minimum internal temperature of 74°C internal temperature, for at least 15 second.

10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)

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Observation: Ensure to maintain the following once in operation:

- Ensure food is held above 60°C (140°F) after cooking / rapid re-heating, until service
- Provide adequate equipment to maintain hot food storage above 60°C (140°F) after cooking / rapid re-heating



Section 6: Inspection Details (Continued)

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- Ensure food is held above 60°C (140°F) after cooking / rapid re-heating, until service
- Provide adequate equipment to maintain hot food storage above 60°C (140°F) after cooking / rapid re-heating

11. Proper Re-Heating Method Used

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- Observation: Ensure to maintain the following once in operation:
- Ensure potentially hazardous food is reheated to a safe internal temperature.

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

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- Observation: Ensure to maintain the following once in operation:
- Provide an easily readable, accurate thermometer indicating thermometer to verify storage temperatures;
- Provide an easily readable, accurate thermometer to measure the internal temperature of potentially hazardous foods;
- Use the provided thermometer to check storage and internal food temperatures;
- Ensure thermometers are routinely calibrated.

13. Proper hand hygiene practice by food handlers

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- Observation: Ensure to maintain the following once in operation:
- Operator/worker must wash hands as often as is necessary to prevent the contamination of food

14. Acceptable personal hygiene and behaviour or practices

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- Observation: Ensure to maintain the following once in operation:
- Operator/worker must exhibit cleanliness and good personal hygiene;
- Operator/worker must refrain from behaviours or practices that may result in the contamination of food;
- Operator/worker must refrain from smoking in any area where food is handled, or where equipment or utensils are washed;
- Operator/worker must take measures to ensure that food is not contaminated by hair;
- Operator/worker must wear clean outer garments while working with food.

15. Certified Food Handler in Supervisory Role

- - Observation: Ensure to maintain the following once in operation:
 - Must ensure that at least one operator/food establishment worker who has successfully completed an acceptable food safety training program is present in the food establishment during its hours of operation.
- Correct-by Date: 08/10/2023

16. Food handler(s) are free from infectious disease

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- Observation: Ensure to maintain the following once in operation:
- Operator/worker infected with or has been exposed to a disease referred to in section 13 of the Disease Surveillance Regulations must not perform any function in the food establishment involving contact with food, food contact surfaces, equipment, utensils, other related functions until the worker provides written confirmation from a medical practitioner that the worker is not infected with the disease, or written authorization from the Chief Public Health Officer;
- Worker who has a symptom associated with an acute gastrointestinal illness shall not perform any function in a food establishment that involves contact with food, food contact surfaces, equipment, utensils, other food establishment workers who perform such functions, or clients, until the symptom has ceased and the worker and operator are in agreement that the worker is fit to perform the function;
- Worker with a lesion or open sore shall take precautions, such as wearing gloves or other protective clothing, to avoid contact of the lesion or sore with food, food contact surfaces, equipment or utensils, other food establishment workers who perform such functions, or clients.



Section 6: Inspection Details (Continued)

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17. All foods in the food establishment are obtained from acceptable sources

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Observation: Ensure to maintain the following once in operation:

- Ensure all foods (except wild fish or game) are obtained from a source that is liable to inspection by the Government of Canada, a government of a province or territory, or an agency of one of them;
- Ensure all wild fish or game that is not liable to inspection is legally harvested in the Northwest Territories and is legally obtained by the operator.

18. Separate raw foods from ready-to-eat foods during storage and handling

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Observation: Ensure to maintain the following once in operation:

- Handle raw foods separate from ready-to-eat foods, on separate preparation surfaces, and with separate utensils to prevent contamination;
- Store raw foods separate and below cooked / ready-to-eat foods.

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

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Observation: Ensure to maintain the following once in operation:

- All cans, containers or wrappings of food must be clearly and properly labelled;
- Cover all food in storage;
- Displayed food must be enclosed or covered in a manner to prevent contamination;
- Ensure all food is protected from and free from contamination and adulteration, and is fit for human consumption;
- Ensure storage facilities adequate to safely store food items;
- Ensure that potentially hazardous food that was served or sold to a client who did not use it, or who returned it, is not served again or resold;
- Store food 15 cm off the floor to prevent contamination;
- Store foods in containers that can be readily cleaned and sanitized.

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

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Observation: Ensure to maintain the following once in operation:

- Ensure toxic / poisonous substances are stored in containers bearing identifying label;
- Ensure toxic / poisonous substances are stored separately from food;
- Use all toxic/ poisonous substances in a manner preventing contamination of food/food contact surfaces.

21. Supply of potable hot and cold running water under pressure

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Observation: Ensure to maintain the following once in operation:

- Food establishment must be supplied with potable water;
- Provide hot and cold running water at hand sink(s);
- Provide hot and cold running water at ware washing sink(s);
- Water available at sink(s) must be under pressure.

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 18(c) - Failure to ensure food establishment equipped with, in a convenient location for use only by food establishment workers, a separate hand washing basin and other things as required

Observation: As indicated in your July 8, 2022 and August 2, 2022 Environmental Health inspection reports:

- Provide a dedicated sink in the kitchen for hand washing purposes. You may designate one of the basins from the kitchen's current 3-compartment sink as a hand sink, but you must install a separate faucet for this basin. (The understanding is that the other two basins will be used for dish/utensil washing purposes.)
- Ensure to supply the hand sink with hot and cold potable running water under pressure, and liquid hand soap and paper towel in respective dispensers.

(Repeat) Correct-by Date: 08/15/2023



Section 6: Inspection Details (Continued)

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23. Proper use and storage of clean utensils

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Observation: Ensure to maintain the following once in operation:

- Protect single-use utensils from contamination;
- Store utensils in manner preventing contamination.

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

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Observation: Ensure to maintain the following once in operation:

- Ensure equipment / utensil(s) / dishware are corrosion-resistant and non-toxic;
- Ensure equipment / utensil(s) / dishware are free of cracks or open seams;
- Ensure equipment / utensil(s) / dishware are readily cleanable and in good repair;
- Maintain cutting boards, blocks, tables in a clean and sanitary manner;
- Surface(s) that come into contact with food must be made of food grade material(s);
- Surfaces must be smooth, non-porous and easily cleanable.

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

NWT Reg 097-2009 - FESR 18(a) - Failure to ensure food establishment of sound construction and in good repair

Observation: As noted in your July 8, 2022 and August 3, 2022 Environmental Health inspection reports, the requirement was to replace the missing window (currently boarded up) at the front entrance of the café. EHO discussed the issue recently with the operator, who stated that the window frame will now be sealed off permanently (rather than having the window replaced). Operator will ensure that resulting interior affected surfaces will be smooth, cleanable and non-absorbent.

(Repeat) Correct-by Date: 08/01/2023

29. Food contact surfaces washed>rinsed>sanitized after each use and following any operations when contamination may have occurred

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Observation: Ensure to maintain the following when in operation:

- Ensure instructions for cleaning food processing equipment are posted in an accessible place;
- Keep cloths clean, in good repair, and restricted to a single task;
- Wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary;
- Wet wiping cloths to be used in an acceptable sanitizing solution at all times.

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

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Observation: Given that the Café uses mostly single-use disposable service ware (plates/take-out containers, cups, utensils), given that it is a take-out operation, the use of two (2) available sinks for ware washing meets the Regulation requirement.

32. Proper method of wash-rinse-sanitize used for manual dishwashing

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Observation: Ensure the following is maintained while operating:

- Ensure manual dishwashing includes the three steps: wash, rinse and sanitize;
- Provide sufficient detergent or chemicals for washing or sanitizing;
- Chlorine sanitizing solution must be at least 100 parts per million (ppm) at 24°C or greater for at least 45 seconds;

33. High-Temperature Dishwasher is operating appropriately and verified.

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Observation: As noted in your July 2, 2022 Environmental Health inspection report:

- Kitchen's current ("Bosch" brand) mechanical dishwasher is not permitted for use, unless it is proven to meet the requirements of the GNWT Food Establishment Safety Regulations, section 36.1.(8).



Section 6: Inspection Details (Continued)

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36. Appropriate maintenance of staff and/or public washrooms

NWT Reg 097-2009 - FESR 20(1) - Failure to ensure food establishment has toilet facilities available for the public

Observation: Ensure the following are provided in the staff washroom:

- Repair and re-finish the section of the wall above/behind the hand sink (where paint has peeled off, exposing the drywall underneath). Strongly recommend also applying caulking to seal off the gap between the wall and the back end of the sink (to prevent water from dripping behind the sink, damaging the wall).
- Provide paper towel in a dispenser.
- Provide a toilet paper dispenser.
- Provide an adequate ventilation system (ceiling/wall exhaust fan).

Correct-by Date: 08/15/2023

38. Mechanical ventilation operable where required

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Observation: Ensure that the hood exhaust system is in good working order.

39. Adequate garbage and liquid waste management

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Observation: Ensure to provide the following:

- Provide a garbage can for the kitchen that is leak-proof, pest-proof, with lid.
- Provide a garbage can/container for outside the facility that is leak-proof and pest-proof, with secure lid or cover.

40. General housekeeping and sanitation are satisfactory

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Observation: Janitor's room (utility closet) is currently equipped with a tub/laundry-style sink, which is inappropriate for mop use, and also a potential health and safety hazard. Replace this sink with a proper (floor-level) mop sink, plus other appropriate features for this sink (storage hooks for mops and brooms, wall splash guards, optionally a chemical dispenser, etc.).

Correct-by Date: 08/15/2023

41. Pest control / Adequate protection against the entrance of insects, birds, rodents, and other pests

NWT Reg 097-2009 - FESR 26(1)(b) - Failure to ensure food establishment free of conditions that lead to harbouring or breeding of pests

Observation: Provide insect/bug screens for all windows, during the establishment's seasonal/summer operation (screens can be removed prior to winter to prevent damage). If there are any existing screens, ensure they are tight-fitting and in good condition (no rips or tears).

Correct-by Date: 08/15/2023

44. Other EHO observations

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Observation: Pre-operational "virtual/remote" inspection conducted via facility photos, as well as information provided verbally and in writing, by the establishment's main representative, Bradley Peterson.

46. EHO closing comments

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Observation: Unable to capture operator signature due to remote/virtual inspection.