



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Newsstand					
Address	P.O. Box 1658 , 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	30/May/2023			Permit Number	NT-13595	

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.				23	Proper use and storage of clean utensils			
2	The permit is posted in a conspicuous location.				24	Appropriate maintenance of food contact surfaces			
3	Risk assessment - extensive food preparation.				25	Appropriate maintenance of non-food contact surfaces	NO	X	
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.				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.				34	Low-temperature dishwasher operating appropriately			
13	Proper hand hygiene practice by food handlers.				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			
15	Certified food handler in a supervisory role.				37	Lighting adequate for food preparation/cleaning			
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			
19	Food is protected from potential contamination and adulteration.				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			
22	Handwashing stations are provided & adequately supplied.	YES*							

Section 3: Inspection Outcome

Satisfactory Compliance	X	Follow Up Required (Date)	08/31/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Carmen Van Vliet	Name: Vanessa Agira
Title: Store owner	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.

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

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Observation: Paper towel dispenser at front hand wash sink has been replaced . Reminder: ensure employees utilize one compartment sink at back as a hand wash sink and 2 compartment sink for ware washing since dishwasher is not in operation.

Correct-by Date: 05/25/2023

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

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Observation: Temporary backsplash (foil) is being used for breakfast prep area while awaiting permanent backsplash to be installed. Ensure to replace foil daily as it not easily cleanable and to avoid accumulation of grease and food debris

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

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Observation: Back cooler was observed to be cleaned



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Address	P.O. Box 1658 , Inuvik , NT X0E 0T0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	18/May/2023			Permit Number	NT-13595	

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.	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	NO	X	
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/A			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	N/O		
11	The facility uses a proper re-heating method.	N/A			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.	N/O			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.	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.	NO							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	05/24/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Carmen Van Vliet	Name: Vanessa Agira
Title: Owner/operator	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	back cooler	4C	Chest Freezer	ice cream	-20 C
Walk-In Freezer		-29 C	Reach-In Freezer	Dessert freezer	-24 C
Chest Freezer	meat	-24 C	Walk-In Cooler	display cooler	3.6 C
Walk-In Cooler	Back stainless steel	2.8 C	Reach-In Cooler	produce	2.6 C
Reach-In Cooler	front cooler	3.8 C			C

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

Section 6: Inspection Details

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

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Observation: Operator renewed permit at time of inspection

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

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Observation: Reminder: reject any foods that are not properly labelled from other sources.

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

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Observation: Repair paper towel dispenser at front hand wash sink. Ensure employees utilize one compartment sink at back as a hand wash sink and 2 compartment sink for ware washing since dishwasher is not in operation.

Correct-by Date: 05/25/2023

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

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Observation: Temporary backsplash (foil) is being used for breakfast prep area while awaiting permanent backsplash to be installed. Ensure to replace foil daily as it not easily cleanable and to avoid accumulation of grease and food debris

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

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Observation: Back cooler was observed to have food debris. Clean fridge regularly.

Correct-by Date: 05/22/2023

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

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Observation: Reminder: utilize 2 compartment sink for ware washing equipment/ utensils used to prepare food.



Section 6: Inspection Details (Continued)

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Observation: Reminder: utilize 2 compartment sink for ware washing equipment/ utensils used to prepare food.