

Establishment Name: Nihtat Gwich'in Council	Permit Number: 2876
Mailing Address: P.O. Box 2570, Inuvik, NT X0E 0T0	Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address: 9 Bompas Street, Inuvik, NT	Date of Inspection: (d/m/y) 06-May-2022
Routine Inspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Follow-up Inspection <input type="checkbox"/> If follow-up, date of previous inspection (d/m/y): _____	

**CRITICAL ITEMS:** Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulation. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance)	NOB (not observed)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)
			NO (not in compliance)	NA (not applicable)			
<b>Compliance Status</b>				CDI	R		
<b>Time/Temperature of Potentially Hazardous Foods</b>							
101	Cold holding temperature ≤ 4°C	YES NO NA NOB	✓				
102	Hot holding temperature ≥ 60°C	YES NO NA NOB					
103	Proper cooking of raw food of animal origin	YES NO NA NOB					
104	Proper cooling time and temperatures	YES NO NA NOB					
105	Adequate equipment to maintain food temperature	YES NO NA NOB					
106	Proper monitoring of temperature	YES NO NA NOB	✓				
107	Proper reheating procedure for hot holding	YES NO NA NOB					
108	Proper thawing procedure	YES NO NA NOB					
<b>Food, Water and Ice from Approved Sources</b>							
301	Food obtained from approved sources	YES NO NOB					
302	Food in good condition, safe and unaltered	YES NO NOB					
303	Food properly labeled	YES NO NOB					
<b>Personal Hygiene of Food Service Workers</b>							
201	Hands clean & properly washed	YES NO NOB					
202	Adequate handwashing facilities supplied & accessible	YES NO NOB					
203	Food handlers free of disease or condition that may spread through food	YES NO NA NOB					
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES NO NA NOB					
205	Food training certification	YES NO NA NOB					
<b>Potentially Hazardous Foods Protected from Contamination</b>							
401	Food separated and protected	YES NO NA NOB					
402	Food contact surface cleaned and sanitized	YES NO NA NOB					
403	Facility free of pests (vermin and insects)	YES NO NOB					
404	Toxic chemicals properly labelled, stored or used to prevent food contamination	YES NO NOB					
405	Proper disposal of returned, previously served food	YES NO NOB					

Food Temperature Observations					
Item/Location	Temp (°C)	Item/Location	Temp (°C)	Item/Location	Temp (°C)
True fridge (air temperature)	3.1				
6.0C (initial), 3.1C (after adjustment)					


Item Number	Observations and Corrective Actions	Correction Date (If applicable)
	No food handling observed at time of inspection.	
101, 106	Observed air temperature of True refrigerator to be 6.0C (door not recently opened, no hot foods stored). After unit adjustment, air temperature was observed to be 3.1C.	CDI
	- Ensure the True refrigerator temperature is maintained at 4C or lower.	
	- Use the available indicating thermometers to verify cold storage unit temperatures on a regular basis (recommended daily).	
202	Kitchen is currently equipped with a 3-compartment sink unit.	
	- Designate one of the three (3) available sinks for the sole purpose of hand washing (recommended designating the one on the right-hand side, as discussed during inspection).	
	- Provide a separate faucet unit for this sink.	20-Jun-22
	- Ensure garbage can is not stored in front of the sinks during operation, in order to maintain unimpeded access to sinks for hand washing and dishwashing tasks.	


**NON-CRITICAL ITEMS:** Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance) NO (not in compliance)	NOB (not observed) NA (not applicable)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)
<b>Compliance Status</b>				CDI	R	
<b>Food Equipment and Utensils</b>						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	
503	Proper storage of frozen food items	YES	NO	NA	NOB	
504	Food stored in food grade material	YES	NO	NA	NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	
<b>General Sanitation</b>						
701	Garbage & refuse properly disposed and facility maintained	YES	NO	NA	NOB	
702	Non-food contact surface properly constructed, in good repair and clean	YES	NO	NA	NOB	
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB	
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB	
<b>Physical Facilities</b>						
601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB	
602	Hot & cold water available, adequate pressure	YES	NO	NA	NOB	
603	Proper disposal of sewage & waste water	YES	NO	NA	NOB	
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB	
605	Adequate lighting, lighting protected	YES	NO	NA	NOB	
606	Adequate mechanical ventilation	YES	NO	NA	NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB	
<b>Testing Devices/Logging of Temperatures</b>						
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB	
802	Chemical test kits and/or papers provided	YES	NO	NA	NOB	✓
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB	
<b>Other</b>						

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
303	- Ensure that all dry goods containers (such as your sugar bin) are appropriately labelled to identify their contents.	20-May-22
	- Equip these containers with food-grade scooping utensils with long handles.	30-May-22
501,	- 2 sinks (from the kitchen's available triple-sink unit) are adequate for performing dish/utensil	
502,	washing, provided that mostly single-use, disposable service ware is used. If the food service	
802	operation changes to using reusable service ware instead, then three (3) sinks	
	sinks for dishwashing will be required.	
	- Consider using a larger dish drying rack and drain tray if current one is not of adequate size.	
	- Dishwashing steps (1. Wash, 2. Rinse, 3. Disinfect/Sanitize) were reviewed with the operator.	
	- Chlorine test kit was provided by EHO and use demonstrated to operator during inspection.	CDI

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes	No	
Approximate Date of Re-Inspection:			
Establishment Closed:	Yes	No	
Food Discarded		Other: _____	

Person in Charge Name: Abigail Firth
Person in Charge Signature: 
Date (d/m/y): 06-May-2022

Environmental Health Officer Name: Shawn Hardy
Environmental Health Officer Signature: 
Date (d/m/y): 06-May-2022

# Continuation Sheet – Food Establishment Safety Regulation

Establishment Name: Nihtat Gwich'in Council

Date of Inspection: 06-May-2022

604

After discussion with the operator about appropriately supplying the female toilet facility, it was determined that toilet stalls should be equipped with sanitary napkin receptacles. EHO supports this recommendation.

Completion date:

20 June 2022

607

Equip utility/janitor's closet with storage hooks for cleaning equipment (hooks for brooms and also for mops, to enable them to dry adequately).

20 June 2022

No additional observations were made at time of inspection.

Environmental Health Officer Name: Shawn Hardy

Environmental Health Officer Signature:

*Shawn Hardy*