

**FOOD ESTABLISHMENT INSPECTION REPORT****Section 1: Facility Information**

Establishment Name	Norman Wells Curling Club					
Address	P.O. Box 1 Norman Wells NT X0E 0V0					
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	23/Jan/2024			Permit Number	NT-14074	

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	YES		
4	Risk assessment - minimal food preparation.	YES			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/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	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.	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	NO		
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.	YES			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.	N/O			40	General housekeeping and sanitation are satisfactory	NO		
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)	<input checked="" type="checkbox"/>	04/01/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature**Person In Charge****Environmental Health Officer**

Name: Alex Millette

Name: Shawn Hardy

Title: Recreation Director

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
Reach-In Cooler	Habco (bar)	3.5C			C
Reach-In Cooler	Hisense (no PHFs)	6 C			C
Reach-In Cooler	Kenmore (kitchen)	2.5 C			C
Reach-In Freezer	Kenmore (kitchen)	-21 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

Observation: As per NWT Reg 097-2009 - FESR 21(4) - Provide the following at the hand sinks for both bar and kitchen: clean, single-use disposable towels in a dispenser.

Correct-by Date: 01/30/2024

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

Observation: Tighten the loose faucet at the dish sink unit.

35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair

Observation: Cover the wall surface (bare plywood) at the bar counter. Ensure wall surface is tight and non-absorbent to facilitate cleaning.

Correct-by Date: 03/01/2024

36. Appropriate maintenance of staff and/or public washrooms

Observation: Men's washroom:

- 1) Empty the garbage can (immediately) and ensure it is emptied as needed.
- 2) Cleaning the light switch panel (immediately), dirt and grime observed.
- 3) Seal off the two holes in the walls (one hole below the urinal, the other below the hand sink) with either a solid or vented covering.
- 4) Ensure the ceiling fan is operating properly (fan did not appear to work during the inspection), and properly secure the fan guard to the ceiling housing.

Correct-by Date: 03/15/2024

36. Appropriate maintenance of staff and/or public washrooms



Section 6: Inspection Details (Continued)

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Observation: Women's washroom:

- 1) Empty the garbage can (immediately) and ensure it is emptied as needed.
- 2) Seal off the hole in the wall (at the base of the toilets), with either a solid or vented covering.
- 3) Replace stained drop-ceiling tile, and investigate and resolve/eliminate the source(s) of moisture or water leak.

Correct-by Date: 03/15/2024

40. General housekeeping and sanitation are satisfactory

Observation: Kitchen cleaning and organization:

- 1) Clean the interior surfaces of the stove oven.
- 2) Clean the interior surfaces of the kitchen fridge and freezer.
- 3) Clean the door handles for the kitchen fridge and freezer.
- 4) Clean the interior bottom surfaces of the Habco beverage fridge at the bar, and also the exterior surfaces (glass door and front of unit).
- 5) While the establishment lacks a storage room, please ensure the following as much as possible: Store all equipment, materials and other items not associated with the operation of the food premises separately from areas where food is handled.

Correct-by Date: 02/02/2024

44. Other EHO observations

Observation: Additionally:

- 1) Cover the open/exposed electrical box on the wall above the hand sink.
- 2) Ensure to follow the manufacturer's instructions and recommendations for cleaning, sanitizing, and maintaining the ice machine located in the kitchen.

46. EHO closing comments

Observation: Inspection occurred outside of the establishment's hours of operation. No food preparation observed at time of inspection.

Note: facility currently does not have a utility/janitorial closet or room, with mop sink and shelving and space for storing cleaning supplies and cleaning tools.