

Establishment Name	Northern Life Museum & Cultural Centre		Permit Number:	NT-13929	
Mailing Address			Permit Posted:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Physical Address	110 King St, Fort Smith, NT X0E 0P0		Date of Inspection:	(d/m/y) Dec 3, 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 Regulations. 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)						
Compliance Status			CDI	R	Compliance Status			CDI	R	
Time/Temperature of Potentially Hazardous Foods					Personal Hygiene of Food Service Workers					
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES	NO	NA	NOB	201	Hands clean & properly washed	YES	NO	NOB
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	YES	NO	NA	NOB	202	Adequate handwashing facilities supplied & accessible	YES	NO	NOB
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB	203	Food handlers free of disease or condition that may spread through food	YES	NO	NA
104	Proper cooling time and temperatures	YES	NO	NA	NOB	204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB	205	Food training certification	YES	NO	NA
106	Proper monitoring of temperatures	YES	NO	NA	NOB	Potentially Hazardous Foods Protected from Contamination				
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB	401	Food separated and protected	YES	NO	NA
108	Proper thawing procedures	YES	NO	NA	NOB	402	Food contact surfaces cleaned and sanitized	YES	NO	NA
Food, Water and Ice from Approved Sources					403	Facility free of pests (vermin and insects)	YES	NO	NOB	
301	Food obtained from approved sources	YES	NO	NOB	404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NOB	
302	Food in good condition, safe and unaltered	YES	NO	NOB	405	Proper disposal of returned, previously served food	YES	NO	NOB	
303	Food properly labeled	YES	NO	NOB						

Food Temperature Observations			
Item / Location	Temp ( $^{\circ}\text{C}$ )	Item / Location	Temp ( $^{\circ}\text{C}$ )
Fridge	-3.3		
Freezer	-30		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	A routine inspection was conducted today at the facility. Following was observed :-	
	Note- No active food preparation was observed at the time of inspection.	
202	Handwashing station not equipped with liquid hand soap at the time of inspection. Hand washing station must be fully equipped at all times!	CDI
302	Chlorine is being used as a food grade sanitizer. The strength was recorded high during inspection. The strength of sanitizing solution must be appropriate as per manufacturer's guidelines or 100ppm for chlorine.	CDI





**NON-CRITICAL ITEMS:** Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. 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>Compliance Status</b>		CDI	R
<b>Food Equipment and Utensils</b>					<b>Physical Facilities</b>			
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NO NA NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.	YES NO NA NOB	
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES NO NA NOB			602	Hot & cold water available; adequate pressure	YES NO NA NOB	
503	Proper storage of frozen food items	YES NO NA NOB			603	Proper disposal of sewage & waste water	YES NO NA NOB	
504	Food stored in food grade material	YES NO NA NOB			604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES NO NA NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES NO NA NOB			605	Adequate lighting; lighting protected	YES NO NA NOB	
506	Equipment in good repair, cleaned and sanitized	YES NO NA NOB			606	Adequate mechanical ventilation;	YES NO NA NOB	
<b>General Sanitation</b>					<b>Testing Devices/Logging of Temperatures</b>			
701	Garbage & refuse properly disposed and facilities maintained	YES NO NA NOB			801	Working dishwasher temperature and pressure gauges	YES NO NA NOB	
702	Non-food contact surfaces properly constructed, in good repair and clean	YES NO NA NOB			802	Chemical test kits and/ or papers provided	YES NO NA NOB	
703	Food handlers properly attired and good personal hygiene	YES NO NA NOB			803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES NO NA NOB	
704	Adequate protection from vermin and insect pests	YES NO NA NOB			<b>Other</b>			
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						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No test strips were available to verify the strength of the sanitizing solution. Test strips provided to operator.	
	Note:- Valid Food Permit must be posted.	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	
Establishment Closed:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	
Approximate Date of Re-Inspection:	Food Discarded	Other	

Person in Charge Name: <u>Emelie Robertson</u> Person in Charge Signature: <u></u> Date (d/m/y): <u>December 3<sup>rd</sup>, 2022</u>	Environmental Health Officer Name: <u>RITTI MATTOO</u> Environmental Health Officer Signature: <u></u> Date (d/m/y): <u>Dec 3, 2022</u>
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