



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Northern Store Fort McPherson					
Address	807 Tetlit Gwich'in Rd Fort McPherson NT X0E 0J0					
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	11/Jan/2024			Permit Number	NT-13555	

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.	N/A			26 No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	N/A			27 Dipper well with running water	N/A		
6	Cold holding and storage of food below 4°C or 40°F.	NO			28 Food grade products for food contact surface sanitization	YES		
7	Frozen food holding and storage below -18°C or 0°F.	NO			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/A			31 Appropriate three-compartment sink available and used	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32 The proper method used for manual dishwashing	YES		
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.	YES			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		X				

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	01/24/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
Name: Kervin Carroll	Name: Lucky Giroh
Title: Acting Store Manager	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	Display cooler	C	Reach-In Cooler	Fruits and veg	C
Reach-In Freezer	Freezer meat section	C	Reach-In Cooler	Sandwich cooler	2.2 C
Reach-In Freezer	Pizza freezer	-33 C	Reach-In Cooler	Freal	-24 C
Reach-In Freezer	Ice cream freezer	-28 C	Reach-In Cooler	Coca cola	1.8 C
Reach-In Freezer	Frozen fruits	-29 C	Walk-In Cooler	Produce	-4.3 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.

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

NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures

Observation: Some coolers observed in range of temperature up to 12 degrees Celsius. Keep potentially hazardous foods at an internal temperature of 4°C (40°F) or less;

Correct-by Date: 01/11/2024

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

NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures

Observation: Display freezers observed with range of temperature between -4 and -17 in the meat section. Ensure all frozen hazardous foods are stored at -18°C (0°F) or less;

Correct-by Date: 01/11/2024

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 21(4) - Failure to ensure hand washing facility has things as required

Observation: Liquid soap was observed missing at the hand washing sink besides the three compartment sinks. Provide an adequate supply of liquid soap in a dispenser at hand sink(s) in food handling area(s);

(Repeat) Correct-by Date: 01/11/2024

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

Observation: Previous violation of gapped at the back door entrance observed corrected

44. Other EHO observations

Observation: Food items observed stored on the floor of the back storage freezer. Ensure food items are stored off the floor at all times.
Correct-by Date: 01/11/2024



Section 6: Inspection Details (Continued)

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.

Correct-by Date: 01/11/2024

46. EHO closing comments

- Observation:

This was a routine inspection. Kervin Carroll was the store manager on duty assisted Scott at the time of inspection

Correct-by Date: 01/11/2024