

Establishment Name	Northern Store # 272	Permit Number:	2328 (Expired)
Mailing Address	Box 47, Fort Smith, NT, X0E 0P0	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	79 Bryant Street, Fort Smith, NT X0E 0P0	Date of Inspection:	June 18, 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 <input checked="" type="checkbox"/> In Box:	R (repeat violation)	CDI (controlled during inspection)
			NO (not in compliance)	NA (not applicable)			

Compliance Status		CDI	R
Time/Temperature of Potentially Hazardous Foods			
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES NO NA NOB	
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	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 temperatures	YES NO NA NOB	
106	Proper monitoring of temperatures	YES NO NA NOB	
107	Proper reheating procedures for hot holding	YES NO NA NOB	
108	Proper thawing procedures	YES NO NA NOB	
Food, Water and Ice from Approved Sources			
301	Food obtained from approved sources	YES NO NA NOB	
302	Food in good condition, safe and unaltered	YES NO NA NOB	
303	Food properly labeled	YES NO NA NOB	

Compliance Status		CDI	R
Personal Hygiene of Food Service Workers			
201	Hands clean & properly washed	YES NO NA NOB	
202	Adequate handwashing facilities supplied & accessible	YES NO NA 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	
Potentially Hazardous Foods Protected from Contamination			
401	Food separated and protected	YES NO NA NOB	
402	Food contact surfaces cleaned and sanitized	YES NO NA NOB	
403	Facility free of pests (vermin and insects)	YES NO NA NOB	
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES NO NA NOB	
405	Proper disposal of returned, previously served food	YES NO NA NOB	

Food Temperature Observations			
Item / Location	Store	Temp ($^{\circ}\text{C}$)	
Sausage fridge	-	0.2 $^{\circ}\text{C}$	
Meat dept - fridge (open)	-	-2 $^{\circ}\text{C}$	
Pizza freezer	-	-30.8 $^{\circ}\text{C}$	
Milk fridge	-	1.8 $^{\circ}\text{C}$	

Item / Location	Deli	Temp ($^{\circ}\text{C}$)	
Open fridge (display)	-	0.1 $^{\circ}\text{C}$	
Freezer	-	-19.9 $^{\circ}\text{C}$	
Fridge (silver king)	-	0 $^{\circ}\text{C}$	
Drink fridge	-	3 $^{\circ}\text{C}$	

Item / Location	Produce	Temp ($^{\circ}\text{C}$)	
Walk-in cooler (perishable)	-	-1.5 $^{\circ}\text{C}$	
Freezer (walk-in)	-	-31.5 $^{\circ}\text{C}$	
Walk-in cooler (Produce)	-	-0.8 $^{\circ}\text{C}$	

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	A routine inspection of the facility is conducted today and at the time of inspection, following is observed:-	
302	Baby food was observed that was on shelf with passed best before date.	
403	Rodent droppings were observed in the back of the store, produce section. The Supervisor on duty explained that Pest control management is ongoing for it.	
802	Facility uses commercial sanitizer that dispenses quat solution. The strength of the solution was 8 ^{ppm} high and no test strips available to verify it. Obtain appropriate test strips and adjust the strength of the solution (meat department).	
Note:- Deli kitchen is not operational currently. No food preparation		

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)	
Compliance Status						CDI	R					
Food Equipment and Utensils												
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	<input checked="" type="radio"/>		YES	NO	NA	NOB					
502	Appropriate procedures followed for mechanical and/or manual dishwashing	<input checked="" type="radio"/>		YES	NO	NA	NOB					
503	Proper storage of frozen food items	<input checked="" type="radio"/>		YES	NO	NA	NOB					
504	Food stored in food grade material	<input checked="" type="radio"/>		YES	NO	NA	NOB					
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	<input checked="" type="radio"/>		YES	NO		NOB					
506	Equipment in good repair, cleaned and sanitized	<input checked="" type="radio"/>		YES	NO		NOB					
General Sanitation												
701	Garbage & refuse properly disposed and facilities maintained	<input checked="" type="radio"/>		YES	NO		NOB					
702	Non-food contact surfaces properly constructed, in good repair and clean	<input checked="" type="radio"/>		YES	NO		NOB					
703	Food handlers properly attired and good personal hygiene	<input type="radio"/>		YES	NO	NA	<input checked="" type="radio"/> NOB					
704	Adequate protection from vermin and insect pests	<input checked="" type="radio"/>		YES	NO		NOB					
705	Living or sleeping quarters separated from food service area	<input checked="" type="radio"/>		YES	NO	NA	NOB					
706	Birds or animals other than guide dogs excluded from premises	<input checked="" type="radio"/>		YES	NO	NA	NOB					
707	Wiping cloths used properly and stored in sanitizing solution	<input type="radio"/>		YES	NO	NA	<input checked="" type="radio"/> NOB					
Physical Facilities												
601	Food contact surfaces properly constructed or located. Acceptable material used.	<input checked="" type="radio"/>		YES	NO	NA	NOB					
602	Hot & cold water available; adequate pressure	<input checked="" type="radio"/>		YES	NO		NOB					
603	Proper disposal of sewage & waste water	<input checked="" type="radio"/>		YES	NO		NOB					
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	<input checked="" type="radio"/>		YES	NO		NOB					
605	Adequate lighting; lighting protected	<input checked="" type="radio"/>		YES	NO		NOB					
606	Adequate mechanical ventilation:	<input checked="" type="radio"/>		YES	NO	NA	NOB					
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	<input checked="" type="radio"/>		YES	NO	NA	NOB					
Testing Devices/Logging of Temperatures												
801	Working dishwasher temperature and pressure gauges	<input type="radio"/>		YES	NO	NA	<input checked="" type="radio"/> NOB					
802	Chemical test kits and/ or papers provided	<input checked="" type="radio"/>		YES	NO	NA	NOB					
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	<input checked="" type="radio"/>		YES	NO	NA	NOB					
Other												

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	was observed. The usage of kitchen may start in next 2 weeks.	
	- Wash, rinse and sanitize the kitchen, equipments and food contact surfaces prior to opening.	
	- Warehouse of the store requires uncluttering and cleaning.	
	- Meat ^{RM} preparation area / room temperature recorded -1.8°C.	
	- Meat department walk-in cooler requires cleaning especially drain area and corners	
	- Walk-in freezer in the back of the store, produce side requires defrosting. The door and floor have ice on it and is potential slip and fall hazard.	
	- Deli fridge (silver king) should be equipped ^{RM} with thermometer.	
	- Test strips provided to the operator.	

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

Person in Charge Name: SAMANTHA WARRINER
Person in Charge Signature: <i>S. Warriner</i>
Date (d/m/y): 6/18/22

Environmental Health Officer Name: RITTI MATTOO
Environmental Health Officer Signature: <i>Ritti Mattoo</i>
Date (d/m/y): June 18, 2022