



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Northern Store Norman Wells					
Address	P.O. Box 9000 Norman Wells NT X0E 0V0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	29/Apr/2024			Permit Number	NT-13722	

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


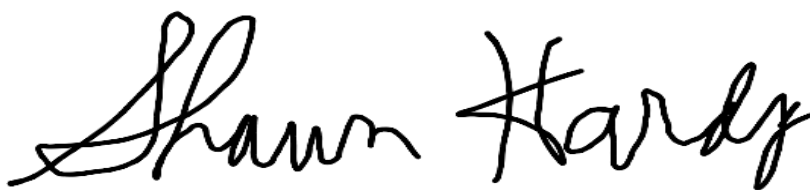
Section 2: Compliance Summary

	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	NO		
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes	YES		
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/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	N/O		
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.	N/O			35	Floors, walls, and ceilings are maintained in a sanitary condition	NO	X	
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	YES		
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning	NO		
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.	YES			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.	NO			43	Observation of health hazards	NO		
22	Handwashing stations are provided & adequately supplied.	NO							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	08/01/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Peter Jirjis	Name: Shawn Hardy
Title: 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	Sandwiches	4.5C	Reach-In Cooler	Value Added	2.5 C
Other	Open display	4 C	Walk-In Freezer	Various	-21.5 C
Reach-In Freezer	Various	-21.5 C	Walk-In Cooler	Produce	2 C
Reach-In Cooler	Deli	2 C	Walk-In Cooler	Dairy/Eggs	3 C
Reach-In Cooler	Dairy	1.5 C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
					C
					C
					C
					C
					C

Section 6: Inspection Details

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21. Supply of potable hot and cold running water under pressure

NWT Reg 097-2009 - FESR 20(1)(a) - Failure to ensure food establishment connected to or supplied with source of hot and cold drinking water in quantity and at pressure adequate to meet its needs

Observation: During the inspection of the front store hand sink, it was noticed that there was no hot water supply available. Turning on the hot water tap did not produce any water, while the cold water tap seemed to be working fine. Ensure that hot running water is provided at this sink.

The operator mentioned that they are in the process of repairing this sink and are waiting for a plumbing replacement part to complete the repair.

Correct-by Date: 06/01/2024

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: Ensure the front store hand sink works properly, as indicated in items 21 and 25.

Correct-by Date: 06/01/2024

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

NWT Reg 097-2009 - FESR 19 - Failure to ensure food establishment maintained in good repair

Observation: During the inspection of the front store's hand sink, it was observed that there was a significant drainage issue. When the water was turned on, it resulted in a sudden spraying event causing water to gush out of the sink's drainage system, which includes a sump pump. Address this sink promptly to ensure its proper drainage integrity.

The operator mentioned that this issue will be addressed simultaneously with that from item 21.

Correct-by Date: 06/01/2024

28. Use of Approved Food Grade products for food contact surface sanitization

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Observation: Quaternary ammonium compounds ("quats" is the main sanitizing agent used. Quats test strips were provided by the EHO.

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

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Section 6: Inspection Details (Continued)

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

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Observation: Clean the wall next to the slush machines.

Correct-by Date: 04/29/2024

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

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Observation: Repair the floor, where affected in the main store:

- 1) Front of the store at the coffee station,
- 2) Back of the store in front of the reach-in fridge, where eggs are sold.

Correct-by Date: 05/21/2024

37. Lighting adequate for food preparation/cleaning

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Observation: Provide better lighting for the walk-in produce fridge. Current lighting is inadequate.

Correct-by Date: 09/01/2024

40. General housekeeping and sanitation are satisfactory

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Observation: Cleaning tasks:

- 1) Apple storage rack: clean the spill residue on rack and on the floor, and clean the floor under the rack (corrected during inspection).
- 2) Coffee/slush station cabinets: clean the interior and exterior surfaces of the cabinets (corrected during inspection).
- 3) Cappuccino and slush machines: clean the front surfaces and drain pans of both machines (corrected during inspection).
- 4) Open display produce cooler: clean and disinfect all visible dirt and mould on the interior surfaces of this unit.
- 5) Reach-in freezer row: clean the inside of visibly dirty units (shelves), and clean the exterior front unit panels.
- 6) Product shelves: clean the main shelves that store chips and coffee cans, and also clean the front store product racks where snack foods/candy are stored.
- 7) Reach-in cooler (dairy): clean all inside surfaces where there is visible dirt and mould (corrected during inspection).
- 8) Water jug fill station: clean and disinfect all inside surfaces, including nozzle (ensure to rinse properly afterwards), and also clean the drain pan.
- 9) Value Added kitchen: clean the hand sink, and also clean the spill residue on the plastic packaging for takeout containers.
- 10) Walk-in freezer: clean the floor entrance (complete by 14 May 2024).
- 11) Walk-in fridge (produce): clean the floor surface under the shelves.

Additionally:

- 1) Repair your commercial/industrial floor cleaner (to facilitate floor cleaning)
- 2) Operator has received and will be installing storage hooks for mops, above the mop sink.

Correct-by Date: 05/07/2024



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Date of Report	20/Nov/2023			Permit Number	NT-13722	

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Satisfactory Compliance	<input checked="" type="checkbox"/>	Follow Up Required (Date)		Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Peter Jirjis	Name: Lucky Giroh
Title: Store manager	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

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		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Walk-In Freezer	Frozen stuff @ the	-32C	Reach-In Freezer	Meat freezer	-24 C
Walk-In Cooler	Besides the	-3.2 C	Reach-In Freezer	Pizza freezer	-17.7 C
Walk-In Cooler	Diary cooler	-2 C	Reach-In Freezer	Ice cream freezer	-23 C
	True refrigerator	2.7 C	Reach-In Cooler	Produce display	3 C
Reach-In Cooler	Meat cooler	1.3 C	Chest Freezer	Chapmans	-28 C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
					C
					C
					C
					C
					C

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Observation: Paper dispenser ran out of supply inside the commercial kitchen

46. EHO closing comments

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Observation:

1. Single use item observed stored on the floor where it can be cross-contaminated in the kitchen (see attached picture)

2. Paper towel dispenser observed missing supply in the kitchen

3. Non-food materials stored in the kitchen e,g ski-doo machine/bike. Operator says it temporary.

4. Pest control monitoring traps not observed

Recommendation :

1. Ensure non-food materials are kept away from food prep areas.

2. Always stock paper towel dispenser when exhausted

3.Keep single use items off the floor and store them on pallet or safe location

4. Ensure pest are monitored with appropriate traps in place.

Correct-by Date: 11/20/2023