

Establishment Name: <b>Northern Store # 468</b>	Permit Number: <b>3415</b>
Mailing Address: <b>P.O. Box 9000, Norman Wells, NT X0E 0V0</b>	Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address: <b>Norman Wells, NT</b>	Date of Inspection: <b>13-Aug-2022</b> (d/m/y)
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 Regulation. 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) 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>Time/Temperature of Potentially Hazardous Foods</b>						
101	Cold holding temperature ≤ 4°C	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> NOB	
102	Hot holding temperature ≥ 60°C	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NOB	
103	Proper cooking of raw food of animal origin	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NOB	
104	Proper cooling time and temperatures	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NOB	
105	Adequate equipment to maintain food temperature	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> NOB	
<b>106</b>	Proper monitoring of temperature	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> NOB	
107	Proper reheating procedure for hot holding	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NOB	
108	Proper thawing procedure	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NOB	
<b>Food, Water and Ice from Approved Sources</b>						
301	Food obtained from approved sources	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NOB		
<b>302</b>	Food in good condition, safe and unaltered	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> NOB		<input checked="" type="checkbox"/>
<b>303</b>	Food properly labeled	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> NOB		<input checked="" type="checkbox"/>

<b>Compliance Status</b>				CDI	R
<b>Personal Hygiene of Food Service Workers</b>					
201	Hands clean & properly washed	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input checked="" type="checkbox"/> NOB	
<b>202</b>	Adequate handwashing facilities supplied & accessible	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> NOB	
203	Food handlers free of disease or condition that may spread through food	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NOB
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NOB
<b>205</b>	Food training certification	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> NOB
<b>Potentially Hazardous Foods Protected from Contamination</b>					
401	Food separated and protected	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input type="checkbox"/> NOB
402	Food contact surface cleaned and sanitized	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NOB
403	Facility free of pests (vermin and insects)	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NOB	
404	Toxic chemicals properly labelled, stored or used to prevent food contamination	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> NOB	
405	Proper disposal of returned, previously served food	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input checked="" type="checkbox"/> NOB	

Food Temperature Observations					
Item/Location	Temp (°C)	Item/Location	Temp (°C)	Item/Location	Temp (°C)
True standup fridge (value-added)	4.2	Beverage cooler	4.5	F'Real freezer	-13.0
Walk-in fridge (produce)	2.1	Open display produce cooler	4.5	Chapman's ice cream chest freezer	-25.0
Walk-in fridge (dairy/eggs)	2.0	Walk-in freezer (dairy)	<-17.0	Hisense chest freezer (frozen fruit)	-35.0
Reach-in fridges	0.5-4.0	Reach-in freezers	-16 to -18		


Item Number	Observations and Corrective Actions	Correction Date (If applicable)
	No food handling (in the value-added/produce prep room) observed at time of inspection.	
	Former meat-cutting room is used only as a postal service storage room.	
	Warehouse was not inspected due to lack of time.	
106	Ensure that indicating storage thermometers are provided for all cold storage units.	20-Aug-22
	Noted that thermometers are missing for the Chapman's and Hisense freezers.	
	Use the thermometers to monitor unit air temperatures on a regular basis.	
202	Ensure liquid hand soap is provided in a dispenser, at all hand wash sinks.	13-Aug-22
	Noted that soap is not available at the front store hand sink (coffee/slushie station).	
205	Provide proof of valid food safety training certification for the food handler(s) working in the value-added/produce prep room.	13-Aug-22

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


Item Number	Observations and Corrective Actions	Correction Date (If applicable)
302	Following were voluntarily discarded by the operator at the request of the EHO:	CDI
	- Cans of Carnation Evaporated Milk (qty=18).....cans severely dented/damaged	
	- Packages of strawberries (qty=4).....product mouldy	
	- Packages of raspberries (qty=2).....product mouldy	
303	Ensure all food products are adequately labelled (to identify the product, and date prepared).	CDI
	In the value-added/produce prep standup fridge, observed a covered container of Romaine lettuce (no labelling, undated), and a covered container of what appeared to be shredded coconut (no labelling, unidentified product, undated).	
	Operator voluntarily discarded both food products during the inspection.	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	✓ Yes	No	
Approximate Date of Re-Inspection:	18-Aug-2022		
Establishment Closed:	Yes	✓ No	
Food Discarded	✓	Other:	

Person in Charge Name:	Peter Jirjis
Person in Charge Signature:	
Date (d/m/y):	17-Aug-2022

Environmental Health Officer Name:	Shawn Hardy
Environmental Health Officer Signature:	
Date (d/m/y):	17-Aug-2022

### Continuation Sheet – Food Establishment Safety Regulation

Establishment Name: Northern Store #468		Date of Inspection: 13-Aug-2022
502	<p>Value-added/produce prep room: observed detergent and sanitizer dispensers attached to the same dishwashing sink (rather than to each respective sink). The three (3) dishwashing steps (1. Wash, 2. Rinse, 3. Sanitize) were reviewed with the main operator at time of inspection.</p> <p>Proof of valid food safety training certification is required for all food handlers in the value-added/produce prep room (see item # 205).</p>	<p>Completion date:</p> <p>CDI</p>
506	<p>Thoroughly clean and sanitize the following equipment:</p> <ul style="list-style-type: none"> <li>- Open-display produce fridge (significant visible mould contamination)</li> <li>- Beverage cooler (significant visible mould contamination)</li> <li>- Reach-in freezer (bottom shelf surface below Minute Maid frozen juice, product residue)</li> <li>- Wooden produce display unit (significant dried liquid residue on side panels)</li> </ul>	18 Aug 2022
604	<p>Men's and Women's staff washroom tasks:</p> <ul style="list-style-type: none"> <li>- Clean the floor, toilet, sink, and ceiling vents.</li> <li>- Ensure that paper towel is always stored in the provided wall-mounted dispenser.</li> </ul>	18 Aug 2022
605	<p>Lighting installation/repair required in these areas:</p> <ul style="list-style-type: none"> <li>- Walk-in fridge (produce): provide lighting in the area of the cooler close to the entrance (illumination is poor in this area).</li> <li>- Open-display produce cooler: repair/replace defective unit light.</li> <li>- Janitor's/Utility room: replace missing ceiling light tubes and panel cover.</li> <li>- Mens' staff washroom: repair/replace defective ceiling light.</li> <li>- Staff lounge: fix the left-side ceiling light panel (loose and hanging).</li> </ul>	<p>13 Nov 2022</p> <p>18 Aug 2022</p>
606	Safely clean the compressor unit fan guard (in the produce walk-in fridge)	18 Aug 2022
607	<p>Thoroughly clean and organize these spaces, and remove items that are not relevant to the normal and regular use of this space:</p> <ul style="list-style-type: none"> <li>- Value-added/Produce room</li> <li>- Janitor's/Utility room</li> </ul> <p>Provide suitable storage hook fixtures for your store's cleaning tools (for mops, brooms, etc.)</p> <p>(see next page)</p>	<p>20 Aug 2022</p> <p>1 Sept 2022</p>
<p>Environmental Health Officer Name: Shawn Hardy</p>		<p>Environmental Health Officer Signature: </p>

# Continuation Sheet – Food Establishment Safety Regulation

Establishment Name: Northern Store #468

Date of Inspection: 13-Aug-2022

701

Garbage can in the value-added/produce prep room observed full, must be emptied and cleaned.

Completion date:

13-Aug-2022

702

General cleaning tasks in the main store area:

- Floor (especially the entrance area)
- Product shelves (significant grime)
- Coffee station, interior surfaces of cabinet below hand sink (significant dried spill residue).

18-Aug-2022

General cleaning tasks in the back store area:

- Swinging doors (entrance, grime observed on the frequent-touch surface areas)
- Receiving bay doors (significant grime and dried spill residue)
- Walk-in fridges and walk-in freezer (floors, especially under the shelving units)

Additionally:

- Clean and sanitize the water bottling station (follow the manufacturer's instructions).
- Clean and sanitize the potable water storage tank.
- Recommend investigating and resolving the source of "loud noise" appearing to come from the water treatment system equipment.
- Follow the manufacturers' instructions for maintaining and servicing your water treatment system. You should retain maintenance records related to this system.

802

Chemical test kit for quaternary ammonium compounds ("quat") was provided to the operator by the EHO, and use of strips demonstrated during the inspection.

CDI

No additional observations made at time of inspection.

Environmental Health Officer Name: Shawn Hardy

Environmental Health Officer Signature:

*Shawn Hardy*