

Establishment Name	Northern Store #514	Permit Number:	100051
Mailing Address	P.O. Box 113, Paulatuk, NT XOE 1NO	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	Paulatuk, NT	Date of Inspection:	(d/m/y) July 21, 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) NO (not in compliance)	NOB (not observed) NA (not applicable)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)	
	Compliance Status		CDI	R		
	Time/Temperature of Potentially Hazardous Foods					
101	Cold holding temperatures ≤ 4°C	YES	NO	NA	NOB	
102	Hot holding temperatures ≥ 60°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					
	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 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	

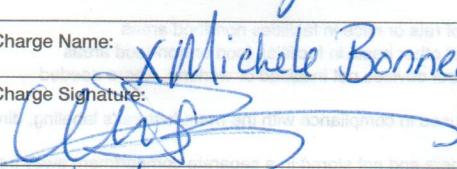
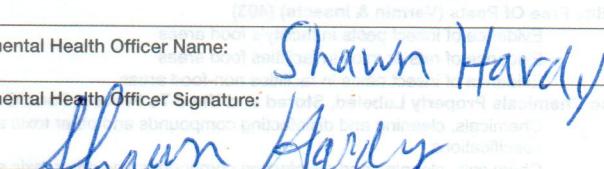
Food Temperature Observations					
Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location	Temp (°C)
Reach-in coolers	4-6°C	Reach-in freezers	-20 to -22°C		
Pepsi cooler	-2.0°C	Walk-in freezer	-23°C		
Coca Cola cooler	3.0°C	Breyer's chest freezer	-18°C		
		Chapman's chest freezers	-19°C, -20°C		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
Note:	No food preparation observed at time of inspection. There is currently no "value-added" produce preparation taking place at this establishment.	
106	Ensure to provide indicating storage thermometers for all cold storage units (refrigerators and freezers).	August 13, 2022
202	Ensure that the hand wash sink (in the Value Added food preparation area) is properly anchored to the wall.	
501	Prior to future use of the sinks for utensil/equipment washing, provide a draft suitable drying rack.	

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)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)		
Compliance Status				CDI	R	Compliance Status			
Food Equipment and Utensils				Physical Facilities					
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	YES	NO	NA	NOB
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	YES	NO	NA	NOB
503	Proper storage of frozen food items	YES	NO	NA	NOB	YES	NO	NA	NOB
504	Food stored in food grade material	YES	NO	NA	NOB	YES	NO	NA	NOB
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	YES	NO	NA	NOB
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	YES	NO	NA	NOB
General Sanitation									
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB	YES	NO	NA	NOB
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB	YES	NO	NA	NOB
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	YES	NO	NA	NOB
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	YES	NO	NA	NOB
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	YES	NO	NA	NOB
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB	YES	NO	NA	NOB
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB	YES	NO	NA	NOB

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
603	Plumbing leaks observed under both sink units (hand sink and dish sink) in the Value-Added prep area, and the issue must be adequately addressed.	Oct. 22 2022
604	- Ensure that paper towel and toilet paper are stored in their respective provided dispensers,	Oct. 22 2022
606	- Empty the garbage can.	Oct. 22 2022
	- Ceiling/wall fan: thoroughly clean the fan unit (safely, while turned off), and replace the missing cover.	Oct. 22 2022
	- Sink counter: re-surface wooden trim/moulding, and re-do caulkking around counter paneling and around sink.	Oct. 22 2022

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		Establishment Closed Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Approximate Date of Re-Inspection: During next community visit		Food Discarded	Other _____
Person in Charge Name: Michele Bonneau		Environmental Health Officer Name: Shawn Hardy	
Person in Charge Signature: 		Environmental Health Officer Signature: 	
Date (d/m/y)	22/07/2022	Date (d/m/y)	July 22, 2022



Northwest Territories

ENVIRONMENTAL HEALTH INSPECTION
REPORT CONT'D

Northern Store #514

P.O. Box 113, Paulatuk, NT XOE 1NO

Completion date:

605
607

Janitor's (utility) Closet:

As noted in your November 13, 2019 report:

- Provide a proper mop sink (the current elevated, laundry tub style sink does not facilitate cleaning, and also creates a risk of potential occupational hazard when filling and emptying the mop bucket). Oct. 22, 2022
- Re-surface the wall section above the sink with a durable, water-resistant material (similar to the adjacent wall sections which are already suitably covered). Oct. 22, 2022
- Provide adequate storage hooks for brooms and mops. Storage hooks must be functional, accessible, and adequately located inside the space.
- Cover the ceiling light, or replace bulb with a shatter-resistant one. X immediate

- 702
- Clean the store shelves (ones where there is visible dirt).
 - Clean food products on above affected shelves (visible dirt accumulation).
 - Clean floor surface under the reach-in coolers and freezers. Oct. 22, 2022
 - Replace the board at bottom of sink cabinet, inside staff lounge. Oct. 22, 2022

Main store operator: Michele Bonneau EHO: Shawn Hardy
Signature: Michele Bonneau Signature: Shawn Hardy

Date: July 22, 2022

NWT 4247/0393





Northwest Territories

ENVIRONMENTAL HEALTH INSPECTION REPORT CONT'D

Northern Store #514

P.O. Box 113, Paulatuk, NT X0E 1N0

(Completion date: _____)

704 Food product storage warehouse:

- Eliminate gap at the bottom of the receiving bay rolling door.
 - Replace missing door knob on the main door (which creates a hole and therefore entry point for flying insects).
- } October 22, 2022

Additionally: For occupational health and safety reasons, repair or replace the set of stairs outside the warehouse door, which are currently in a severe state of disrepair.

Concerning the creamers at the coffee station:

Ensure to either use ultra high-temperature (UHT) shelf stable creamers, or otherwise, keep your non-UHT creamers in an appropriately chilled (4°C or colder) container at all times.

Main store operator: X Michele Bonneau EHO: Shaun Hardy
Signature: Michele Bonneau Signature: Shaun Hardy

Date: July 22, 2022

NWT 4247/0393

