



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	Northern Store Paulatuk					
Address	P.O. Box 113 Paulatuk NT X0E 1N0					
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	28/Nov/2023			Permit Number	NT-13644	

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	N/O		
2	The permit is posted in a conspicuous location.	YES			24 Appropriate maintenance of food contact surfaces	N/O		
3	Risk assessment - extensive food preparation.	N/A			25 Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	N/O*			26 No room with food used for sleeping purposes	N/A		
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.	YES			28 Food grade products for food contact surface sanitization	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	YES			29 Food contact surfaces washed>rinsed>sanitized after each use	N/O		
8	Proper food cooling method used.	N/A			30 Appropriate two-compartment sink available and used	N/O		
9	Food is cooked to a high enough safe internal temperature.	N/A			31 Appropriate three-compartment sink available and used	N/A		
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		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36 Sanitary maintenance of staff / public washrooms	NO		
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.	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		X
19	Food is protected from potential contamination and adulteration.	NO	X		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.	N/O*						

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	01/31/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

#### Person In Charge

#### Environmental Health Officer

Name: Kacie Brown

Name: Shawn Hardy

Title: 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
Walk-In Cooler	Main cooler	4.1C	Reach-In Freezer	Pizza	-24.5 C
Walk-In Freezer	Main freezer	-23 C	Reach-In Freezer	Canned juice	-18 C
Reach-In Cooler	Dairy	2.3 C	Reach-In Cooler	Produce	C
Reach-In Cooler	Sandwiches	2.5 C	Reach-In Cooler	Beverage coolers	C
Reach-In Freezer	Chicken	-22 C	Chest Freezer	Ice cream freezers	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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4. Minimal Food Preparation or Only Low-Risk Pre-Packaged Food Vending

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Observation: Value-added section: no food preparation observed at time of inspection. Currently no value-added produce preparation occurring at this establishment.

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination

Observation: Observed a large (brown paper packaged) bag of "golden yellow sugar" stored directly on the floor in the back storage area of the store. Always store food 15 cm off the floor to prevent potential contamination and adulteration of food products.

Correct-by Date: 11/28/2023

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: Value-added produce section not currently used as intended at this establishment. As such, available hand sink in this section is currently not being used.

30. Appropriate two-compartment sink available and used for manual dishwashing

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Observation: 2-compartment sink is available in the value-added/produce preparation section, but currently not used for its intended purpose.

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

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Observation: Staff washroom: repair and re-surface the hole in the wall around the staff washroom toilet "water closet hose" that goes into the wall. Observed that the hole is currently plugged with what appeared to be paper towel or toilet paper. Ensure that the repaired and re-surfaced area is readily cleanable and non-absorbent.

Correct-by Date: 12/28/2023



**Section 6: Inspection Details (Continued)**

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**36. Appropriate maintenance of staff and/or public washrooms**

- Observation: Ceiling fan in staff washroom was noted as inoperable, and must be repaired.

Correct-by Date: 12/28/2023

**36. Appropriate maintenance of staff and/or public washrooms**

- Observation: Ensure to provide staff washroom with liquid soap in a dispenser; a liquid hand soap dispenser was provided during the inspection. Note: a wall-mounted liquid hand soap dispenser is present, but operator is attempting to procure compatible soap refills for this dispenser.

Correct-by Date: 11/28/2023

**36. Appropriate maintenance of staff and/or public washrooms**

- Observation: Staff washroom: 1) Re-varnish the wood trim on the panelling around the sink countertop, to ensure this surface is cleanable and non-absorbent. 2) Recommended: re-do the caulking around the edges of the sink, in order to protect the countertop from water damage.

Correct-by Date: 12/15/2023

**40. General housekeeping and sanitation are satisfactory**

- Observation: Mop sink room: refer to previous Environmental Health inspection reports (2019-2022) for adequate remediation of this room. You must ensure that the food establishment has sufficient facilities, equipment and utensils necessary to operate and maintain the premises in a clean and sanitary manner.

(Repeat) Correct-by Date: 02/29/2024

**40. General housekeeping and sanitation are satisfactory**

- Observation: Cleaning tasks: 1) Walk-in cooler: clean food debris on floor, especially on the left-hand side. 2) Canned foods: some cans require dusting. 3) Store shelves: clean the shelves where chips, and peanut butter jars are stored. 4) Pepsi cooler, Coca Cola cooler: clean the fan guards; also clean and disinfect the inside surfaces, including the shelves (dirt and mould observed). 6) Floor surface under reach-in coolers: thoroughly clean this surface (significantly debris and items observed). 7) Front store product shelves: clean the shelves (especially bottom sections) where chocolate bars, beef jerky, are stored.

Correct-by Date: 12/01/2023

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

- Observation: Warehouse (food storage): gap under the rolling door appears to have been adequately sealed, and door knob on the main door (which had created a hole) was replaced. At all times, you must provide tightly sealed entrances and/or screened entrances to prevent the entry of insects, birds, rodents, and other pests;

**46. EHO closing comments**

- Observation: Recommended: 1) Warehouse: replace the missing door handle that leads to the secondary space. 2) Store receiving bay door: add a door handle on the outside part of the door.

Additionally: the ice cream chest freezers (front store area) are starting to show build-up of frost. These freezers will eventually require defrosting and cleaning of the inside surfaces.



**Section 6: Inspection Details (Continued)**

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