



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Northern Store Tuk					
Address	P.O. Box 260 Tuktoyaktuk NT X0E 1C0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	23/Apr/2024			Permit Number	NT-14069	

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


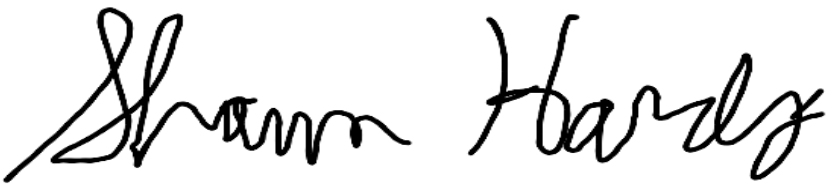
Section 2: Compliance Summary

	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	N/A		
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	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		
19	Food is protected from potential contamination and adulteration.	YES			41	Pest control / adequate protection of pests	NO		X
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.	YES							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	07/24/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Irena Dadurkeviciene	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
Walk-In Freezer	Norbec (warehouse)	-19C	Chest Freezer	Meats	-27 C
Walk-In Freezer	Coldstream	-28 C	Reach-In Freezer	Multiple	-27 C
Reach-In Cooler	Sandwiches	2 C	Chest Freezer	Chapman's	-27 C
Reach-In Cooler	Cheese/eggs	1.5 C	Other	Produce cooler	5 C
Reach-In Cooler	Processed meats	0.5 C	Walk-In Cooler	Produce/eggs/dairy	1.5 C

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

Section 6: Inspection Details

Act and Regulation excerpts in this report are for information only and not the basis for legal or judicial determinations. Please verify the most current version of the Act and Regulation for correct sections and wordings.

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: Coldstream walk-in freezer: 1) Repair or replace the loose metal trim around the freezer door frame. 2) Address the hole in the upper right hand corner of the freezer door.
Correct-by Date: 09/01/2024

35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair
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Observation: 1) Floor surfaces in the back store area require repair or replacement. Observed plywood floor coverings in a state of disrepair and deterioration, and these coverings are also not easily cleanable.
2) Some spots on the floor (main warehouse, in front of the Coldstream walk-in freezer, secondary receiving area) have either holes or depressions in the floor surface or underlay.
Ensure floors or floor coverings are kept clean and in good repair; ensure floors, walls and ceilings are tight, smooth and non-absorbent.
Recommend providing a durable and easily cleanable floor surface covering, especially in your high traffic areas and where pallet dolly equipment is used.
Correct-by Date: 07/24/2024

35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair
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Observation: Clean and re-surface the garbage room door, as well as the damaged walls in the back store area, especially around the garbage room. Ensure walls are kept clean, cleanable, and in good repair.
Correct-by Date: 05/01/2024

36. Appropriate maintenance of staff and/or public washrooms
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Observation: 1) Men's staff washroom: clean the sink; store paper towel in its provided/compatible dispenser; fix floor in toilet stall; fix ceiling trim (green tape was observed holding the trim in place).
Correct-by Date: 04/26/2024



Section 6: Inspection Details (Continued)

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Correct-by Date: 04/26/2024

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Women's washroom: 1) Fix sink drainage issue (observed a pool of stagnant water in the sink). Note: observed heat from the ceiling vent; however, no heat was observed from the ceiling vent in the men's washroom.

Correct-by Date: 04/23/2024

40. General housekeeping and sanitation are satisfactory

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Observation: Clean the shelves where chips are stored.

Correct-by Date: 04/26/2024

40. General housekeeping and sanitation are satisfactory

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Observation: Provide storage hooks for your cleaning tools (mops, brooms, etc.) Note that hooks for mops (to facilitate effective drying of mop heads) should be installed above the mop sink, to avoid water dripping onto the floor and creating a potential slipping hazard.

Correct-by Date: 05/31/2024

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

NWT Reg 097-2009 - FESR 26(1)(b) - Failure to ensure food establishment free of conditions that lead to harbouring or breeding of pests

Observation: Eliminate the gap under the two receiving bay doors.

(Repeat) Correct-by Date: 06/01/2024

44. Other EHO observations

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Observation: Observed slightly stained drop-ceiling tiles in the main store area, in front of the water jug fill station. Investigate and eliminate the source(s) of moisture or water leak.