



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 <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	18/Jul/2023			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	NO		
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes	YES		
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	NO		
7	Frozen food holding and storage below -18°C or 0°F.	YES			29	Food contact surfaces washed>rinsed>sanitized after each use	NO		
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	NO		
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.	N/O			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	YES		
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	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	YES		
19	Food is protected from potential contamination and adulteration.	YES			41	Pest control / adequate protection of pests	NO		
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	YES		
22	Handwashing stations are provided & adequately supplied.	NO							

Section 3: Inspection Outcome

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: Irena Dadurkeviciene	Name: Ritti Mattoo
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 Freezer	pizza	-30C	Reach-In Cooler	drinks	-0.6 C
Walk-In Cooler	Produce area	2.5 C	Reach-In Cooler	produce display	2.5 C
Reach-In Freezer	Meat	-25 C	Walk-In Freezer	W2	-24.3 C
Walk-In Freezer	w1	-14.8 C	Reach-In Freezer	Ice cream	-29.6 C
Reach-In Cooler	dairy	0.6 C	Reach-In Freezer	chest freezer	-28.6 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.

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: Provide dedicated hand sink(s) in a convenient location in food handling area(s);

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

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Observation: Maintain cutting boards, blocks, tables in a clean and sanitary manner

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

NWT Reg 097-2009 - FESR 38 - Failure to ensure food contact surfaces, equipment and utensils maintained in good repair and clean and sanitary condition

Observation: Ensure that the equipment or utensils are sprayed or rinsed with a chemical solution of an acceptable concentration.
Education provided to the store manager/operator about food grade sanitizer.

29. Food contact surfaces washed>rinsed>sanitized after each use and following any operations when contamination may have occurred

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Observation: Wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary;

32. Proper method of wash-rinse-sanitize used for manual dishwashing

NWT Reg 097-2009 - FESR 36.1(6) - Failure to ensure equipment or utensils that are sanitized are sanitized as prescribed
Observation: Ensure manual dishwashing includes the three steps: wash, rinse and sanitize;

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

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Observation: Provide tightly sealed entrances and/or screened entrances to prevent the entry of insects, birds, rodents, and other pests.
Receiving door have broken seal at the bottom. Ensure to repair or replace it.



Section 6: Inspection Details (Continued)

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46. EHO closing comments

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Observation: Routine inspection was conducted today at the facility and the concerns are discussed with store manager/operator.