



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Northern Store Tulita					
Address	P.O. Box 143 Tulita NT X0E 0K0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	25/Apr/2024			Permit Number	NT-13236	

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	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	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	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	YES		
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.	NO			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.	NO			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.	YES			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		
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.	NO	X						

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	06/25/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Chance Ryder	Name: Lucky Giroh
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 Cooler	256008	2.7C	Reach-In Freezer	256013	-10 C
Walk-In Cooler	256009	2.9 C	Reach-In Freezer	256014	-7 C
Reach-In Cooler	256010	1.8 C	Reach-In Freezer	256015	-25 C
Reach-In Cooler	256011	-19.5 C	Reach-In Freezer	256016	-26 C
Reach-In Freezer	256012	-24 C	Reach-In Freezer	256017	-25 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.

1. Facility obtained a valid NWT Environmental Health Food Establishment permit.

-
Observation: Permit expires in April 27,2024.Renew your food permit to avoid late renewal charges with immediate effect.

6. Cold Holding and Storage of food below 4°C or 40°F

NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures

Observation: Adjust or repair the refrigeration unit immediately;
Correct-by Date: 04/29/2024

7. Frozen Food Holding and Storage below -18°C or 0°F

NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures

Observation: The temperature measurements of some freezers were between -7 and -10 degrees at the time of inspection due to malfunction of equipment. Adjust or repair the freezer immediately;
Correct-by Date: 04/29/2024

12. Use and Availability of Thermometers to check and monitor food safety temperatures

NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer

Observation: Walk-in coolers and display coolers/freezer observed missing monitoring thermometer. Provide an easily readable, accurate thermometer indicating thermometer to verify storage temperatures;
Correct-by Date: 04/29/2024

14. Acceptable personal hygiene and behaviour or practices

NWT Reg 097-2009 - FESR 36(1)(f) - Failure by food establishment worker to refrain from behaviour or practice that may result in contamination of food

Observation: Food handler touching phone with gloved hand while preparing fruit salad. Lighter and cigarette pack close by, and singing while preparing food. This behaviour has potential to cause cross-contamination of ready to eat food. Operator/worker must refrain from behaviours or practices that may result in the contamination of food.



Section 6: Inspection Details (Continued)

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.

while preparing food. This behaviour has potential to cause cross-contamination of ready to eat food. Operator/worker must refrain from behaviours or practices that may result in the contamination of food.

Correct-by Date: 04/25/2024

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

NWT Reg 097-2009 - FESR 21(4) - Failure to ensure hand washing facility has things as required

Observation: The hand sink has no hot/cold running water and was obstructed with garbage bin. Provide hot and cold running water for hand washing in food preparation area; Ensure it is always un-obstructed.

Correct-by Date: 04/25/2024

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

-

Observation: The ceilings are the back store observed removed from few locations. The tiles of the floors observed grossly in a state of disrepair. Ensure the ceilings are covered, and the floor tiles replace or repair

Correct-by Date: 12/25/2024

40. General housekeeping and sanitation are satisfactory

-

Observation: The store floor at the front and back sides, underneath the coolers and the janitorial to the receiving back door observed with dust and debris. Maintain the premises in a clean and sanitary manner;

Correct-by Date: 04/29/2024

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: The backdoor observed with gap capable of allowing pest into the facility. Provide tightly sealed entrances and/or screened entrances to prevent the entry of insects, birds, rodents, and other pests;

46. EHO closing comments

-

Observation: This was a routine inspection.

1. Ensure the three compartment sinks are label wash, rinse and sanitize.

2. Ensure foods are stored above the floors at all times in walk-in coolers/freezers.