

Northwest Territories Gouvernement des Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information										
Establishment Name	North Mart Inuvik	h Mart Inuvik								
Address	P.O. Box 1620 , Inu	. Box 1620 , Inuvik , NT X0E 0T0								
Facility Type	Program: Food - Fa	cility: Facility Based F	ood Operation							
Report Type	Routine	outine Complaint Follow-Up X Pre-operational Consultation Other								
Date of Report	31/May/2023	May/2023 Permit Number NT-13670								

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

Se	ection 2: Compliance Summary								
	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.				23	Proper use and storage of clean utensils			
2	The permit is posted in a conspicuous location.				24	Appropriate maintenance of food contact surfaces			
3	Risk assessment - extensive food preparation.				25	Appropriate maintenance of non-food contact surfaces			
4	Risk assessment - minimal food preparation.				26	No room with food used for sleeping purposes			
5	Risk assessment - intermediate food preparation.				27	Dipper well with running water			
6	Cold holding and storage of food below 4°C or 40°F.				28	Food grade products for food contact surface sanitization			
7	Frozen food holding and storage below -18°C or 0°F.				29	Food contact surfaces washed>rinsed>sanitized after each use			
8	Proper food cooling method used.	T			30	Appropriate two-compartment sink available and used			
9	Food is cooked to a high enough safe internal temperature.				31	Appropriate three-compartment sink available and used			
10	Hot holding food to a safe internal temperature of 60°C (140°F).				32	The proper method used for manual dishwashing			
11	The facility uses a proper re-heating method.				33	The high-temperature dishwasher is operating appropriately			
12	Monitoring of food safety temperatures.				34	Low-temperature dishwasher operating appropriately		1	
13	Proper hand hygiene practice by food handlers.	NO	×		35	Floors, walls, and ceilings are maintained in a sanitary condition	NO		
14	Acceptable personal hygiene and behaviour or practices.				36	Sanitary maintenance of staff / public washrooms			
15	Certified food handler in a supervisory role.				37	Lighting adequate for food preparation/cleaning	NO		
16	Free from infectious disease and confirmation of non- infection.				38	Mechanical ventilation operable where required			
17	All foods are obtained from acceptable sources.				39	Adequate garbage and liquid waste management	YES*		
18	Separate raw foods storage and handling.				40	General housekeeping and sanitation are satisfactory			
19	Food is protected from potential contamination and adulteration.				41	Pest control / adequate protection of pests			
20	Toxic/poisonous substances are stored separately from food.				42	Exclusion of live animals on the premises			
21	Supply of hot and cold running water under pressure.				43	Observation of health hazards			
22	Handwashing stations are provided & adequately supplied.								

Section 3: Inspection Outcome					
Satisfactory Compliance	×	Follow Up Required (Date)	07/25/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature					
Person In Charge	Environmental Health Officer				
	Vanessa Ogina				
Name: Joe Guy	Name: Vanessa Agira				
Title: Store manager	Title: Environmental Health Officer				

Email: environmental health@gov.nt.ca



Government of Gouvernement des Northwest Territories Territoires du Nord-Ouest

Section 5: Tempe	Section 5: Temperature and Sanitization Records									
Food	Holding Type	Temperature	Food	Holding Type	Temperature					
		С			С					
		С			С					
		С			С					
		С			С					
	5	С			С					

Equipment	Description	Temperature	Equipment	Description	Temperature
		С			С
		С			С
		С			С
		С			С
		С			С

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
			3.00	3 3 3 3 3 3 3	С
					С
					С
					С
					С

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.

13. Proper hand hygiene practice by food handlers

NWT Reg 097-2009 - FESR 36(1)(d) - Failure by food establishment worker to wash hands as often as necessary to prevent contamination of food

Observation: Operator/worker must wash hands as often as is necessary to prevent the contamination of food. Supervisor reminded employees to wash hands at time of inspection.

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

Observation: Sections of flooring throughout the store were observed to be deteriorating. Ensure floors are smooth, non-absorbent and easily cleanable.

Correct-by Date: 07/25/2023

37. Lighting adequate for food preparation/cleaning

Observation: Lighting in garbage room is inadequate. Provide more lighting in room to allow for better cleaning.

Correct-by Date: 06/12/2023

39. Adequate garbage and liquid waste management

Observation: Lighting in the garage room has been replaced.

39. Adequate garbage and liquid waste management

Observation: Floor has been cleaned and sanitized. Ensure to clean and sanitize floor regularly.

Correct-by Date: 05/29/2023

Phone: 867-767-9066 ext. 49262 | Fax: 867-669-7517



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Facility Type	Program: Food - Fa	cility: Facility Based F	Food Operation							
Report Type	Routine X	outine X Complaint Follow-Up Pre-operational Consultation Other								
Date of Report	25/May/2023	May/2023 Permit Number NT-13670								

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

S	ection 2: Compliance Summary									
	Compliance Item	Compliance	CDI	R	1		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.	YES				25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	N/A				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	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/O				30	Appropriate two-compartment sink available and used	YES		
9	Food is cooked to a high enough safe internal temperature.	YES				31	Appropriate three-compartment sink available and used			
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES				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.	YES				34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	NO	×			35	Floors, walls, and ceilings are maintained in a sanitary condition	NO		
14	Acceptable personal hygiene and behaviour or practices.	YES				36	Sanitary maintenance of staff / public washrooms	YES		
15	Certified food handler in a supervisory role.					37	Lighting adequate for food preparation/cleaning	NO		
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	NO		
18	Separate raw foods storage and handling.	YES				40	General housekeeping and sanitation are satisfactory	YES	Ĭ	
19	Food is protected from potential contamination and adulteration.	YES				41	Pest control / adequate protection of pests	YES		
20	Toxic/poisonous substances are stored separately from food.	YES	8 3			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	N0		
22	Handwashing stations are provided & adequately supplied.	YES								

Section 3: Inspection Outcome					
Satisfactory Compliance	Follow Up Required (Date)	X	06/25/2023	Item(s) Seized or Discarded	
Permit Revoked	Warning Letter Issued			Fine Issued	

Section 4: Signature				
Person In Charge	Environmental Health Officer			
Joe Jus	Veressa Jegna			
Name: Joe Guy	Name: Vanessa Agira			
Title: Store manager	Title: Environmental Health Officer			

Email: environmental health@gov.nt.ca



Northwest Territories Gouvernement des Territoires du Nord-Ouest

Section 5: Temperature and Sanitization Records									
Food	Holding Type	Temperature	Food	Holding Type	Temperature				
N/A	N/A	С			С				
Cheese - prep table	Cold Holding	3 C			С				
whole chicken	Hot Holding	74 C			С				
		С			С				
		С			С				

Equipment	Description	Temperature	Equipment	Description	Temperature
Walk-In Cooler	produce	0.8C	Reach-In Cooler	dairy	1.8 C
Reach-In Cooler	dough cooler	4.2 C	Reach-In Cooler	deli	1.4 C
Reach-In Cooler	meat	3.4 C	Reach-In Freezer	F'real	-17 C
Chest Freezer	turkey	-33 C	Reach-In Cooler	sandwich cooler	0.8 C
Reach-In Freezer	meat	-25 C	Reach-In Freezer	KFC chicken freezer	-26 C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
			3.00	3 3 3 3 3 3 3	С
					С
					С
					С
					С

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

Observation: Sections of flooring throughout the store were observed to be deteriorating. Ensure floors are smooth, non-absorbent and easily cleanable.

Correct-by Date: 07/25/2023

37. Lighting adequate for food preparation/cleaning

Observation: Lighting in garbage room is inadequate. Provide more lighting in room to allow for better cleaning.

Correct-by Date: 06/12/2023

39. Adequate garbage and liquid waste management

Observation: Liquid waste was observed leaking all over garbage room floor. Remove liquid waste as necessary to maintain sanitary

conditions;

Correct-by Date: 05/29/2023

Inquiries to Environmental Health Unit
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