



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	North Mart Inuvik					
Address	P.O. Box 1620 Inuvik NT X0E 0T0					
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	27/Oct/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

### 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.	YES			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.	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.	YES			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	YES		
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/O			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	NO		X
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.	YES			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		X
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	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	YES		
22	Handwashing stations are provided & adequately supplied.	YES							

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	11/27/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

#### Person In Charge

#### Environmental Health Officer

Name: ' Joe Guy

Name: Lucky Giroh

Title:

Title: Public Health Officer



**Section 5: Temperature and Sanitization Records**

Food	Holding Type	Temperature	Food	Holding Type	Temperature
Meat display cooler	Cold Holding	4.2 C			C
Chicken display	Cold Holding	3.2 C			C
Deli display cooler	Cold Holding	4 C			C
KFC McCall cooler	Cold Holding	2.3 C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Hot Holding Unit	KFC section, Henny	80C	Reach-In Freezer	Milk shaker	-18 C
Hot Holding Unit	KFC Cayenne hot	70 C	Reach-In Freezer	Husmann freezer -	-24 C
Walk-In Freezer	Grocery freezer	-20 C	Reach-In Freezer	Ice cream freezer	-21 C
Walk-In Freezer	Bakery freezer	-23 C			C
Walk-In Freezer	Meat freezer	-27 C			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.

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

- Observation: Repair, refinish or replace as needed.

(Repeat) Correct-by Date: 05/24/2024

36. Appropriate maintenance of staff and/or public washrooms

- Observation: Paper towel dispenser cover observed missing. Please repair or replace the paper towel dispenser in the female staff washroom.

Correct-by Date: 11/27/2023

37. Lighting adequate for food preparation/cleaning

- Observation: Provide adequate lighting for food preparation and cleaning

39. Adequate garbage and liquid waste management

- Observation: Garbage liquid juice observed leaking into the facility. This is a high risk source of pathogens. Reconstruct the garbage area to prevent garbage's juice from flowing back into the facility to prevent cross - contamination. Collect and remove garbage and liquid wastes as necessary to maintain sanitary conditions;

(Repeat) Correct-by Date: 05/24/2024

44. Other EHO observations

- Observation: Meat section used knives observed on tables and also stored on racks unclean  
Ensure used knives are clean and sanitized after usage, and before storing on racks.

Correct-by Date: 10/27/2023



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

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Correct-by Date: 10/27/2023

**46. EHO closing comments**

- Observation: The meat section: sanitizer was not available at the time of inspection. Always prepare sanitizer solution and use it for the food contact surfaces as required .

Correct-by Date: 10/27/2023