



Government of
Northwest Territories

Gouvernement des
Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Corporate and Support Services, NTHSSA o/a GNWT Shelter Services					
Address	4808 48 Street Yellowknife NT X1A3S7					
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	21/Sep/2023			Permit Number	NT-14442	

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.	N/A			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/O*			30	Appropriate two-compartment sink available and used	YES		
9	Food is cooked to a high enough safe internal temperature.	N/O			31	Appropriate three-compartment sink available and used	YES*		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/O			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	YES		
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.	YES			36	Sanitary maintenance of staff / public washrooms	N/O*		
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	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	<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: Samantha Brissette

Name: Ritti Mattoo

Title: Supervisor

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 Cooler		-0.1C			C
Walk-In Freezer		-23.2 C			C
Reach-In Cooler	range from 6 -13.2	C			C
Reach-In Freezer		-23.8 C			C
		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.

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

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Observation: Two door refrigerator's fridge section recorded temperature from 6 degree Celsius to 13.2 degree Celsius. Refrigerator's temperature was adjusted and recorded at 6.6 degree Celsius.

8. Proper Food Cooling Method Used - 60°C (140°F) to 20°C (68°F) within 2 hours and 20°C (68°F) to 4°C (40°F) within 4 hours

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Observation: No food preparation was observed at the time of inspection.

15. Certified Food Handler in Supervisory Role

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Observation: As per the supervisor everyone handling food has obtained the food handler training certificate and will email them to us.

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: Paper towel dispenser is not functional but paper towel is available close by for use.

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

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Observation: Food contact surfaces are not being sanitized. Education and test strips (chlorine and quat) provided.

31. Appropriate three-compartment sink available and used for manual dishwashing

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Observation: Sanitizer's (quat) strength recorded at 100ppm. The strength of the sanitizer must be appropriate i.e 200 ppm or follow manufacturer's guidelines.

36. Appropriate maintenance of staff and/or public washrooms



Section 6: Inspection Details (Continued)

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36. Appropriate maintenance of staff and/or public washrooms

- Observation: All the washrooms were occupied at the time of inspection.

45. Other EHO observations

- Observation: No thermometer available in the reach in cooler. Thermometer should be available to ensure temperature of the cooler.

46. EHO closing comments

- Observation: No food preparation was observed at the time of inspection. In the dry storage area, food products such as canned food, RTE foods were on the shelf but as per the operator not being used. Education provided to keep a separate area for food items that have to be discarded to avoid usage. Grills on top of the cooking stove requires cleaning.