



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	NWT Fish Company Ltd.					
Address	94 Enterprise Dr Yellowknife NT X0E 0G2					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	09/Aug/2023			Permit Number	NT-13547	

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


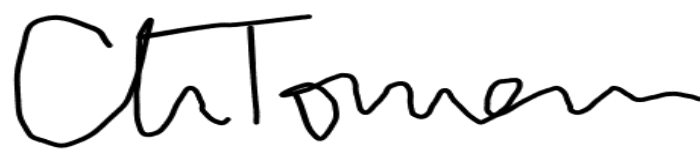
### Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	N/O			23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	NO			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	NO		
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	N/A		
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.	YES			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	YES			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	NO		
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.	N/A			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	N/O		
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	X	Follow Up Required (Date)	08/11/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

### Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Derek Forsbloom	Name: Chloe Dawley
Title: Owner/Operator	Title: Public Health Officer





### Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
Frozen packaged	Cold Holding	-15 C			C
		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Walk-In Cooler		0.6C			C
Walk-In Freezer		-15.9 C			C
		C			C
		C			C
		C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
n/a	Manual	Chlorine/Bleach	Chemical	>200 ppm	n/a 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.

2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.  
NWT Reg 097-2009 - FESR 10(3) - Failure to post food establishment permit or copy in conspicuous or authorized location  
Observation: Ensure food establishment permit is in good standing. If food establishment permit is expired, then apply for renewal and post in a conspicuous location once received.  
Correct-by Date: 08/11/2023

15. Certified Food Handler in Supervisory Role  
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Observation: The primary and sole food handler's food safety training certificate will be expiring August 11. Renewal has been actioned.  
Correct-by Date: 08/21/2023

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing  
-  
Observation: Provide an adequate supply of liquid soap in a dispenser at hand sink(s) in food handling area(s); it is recommended that the hand sanitizer dispenser be removed/relocated away from the hand sink.  
Correct-by Date: 08/14/2023

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning  
-  
Observation: Flooring in the walk-in cooler has a build-up of rust; repair, refinish or replace flooring so that it is smooth, easily cleanable and non-porous. Provide a temporary floor covering that is smooth, easily cleanable and non-porous until a permanent flooring solution is installed.

36. Appropriate maintenance of staff and/or public washrooms  
-  
Observation: Clean and disinfect fixtures and surfaces in the washroom.  
Correct-by Date: 08/10/2023



## Section 6: Inspection Details (Continued)

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Correct-by Date: 08/10/2023

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

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Observation: Evidence of pests (droppings in the washroom) was observed - the operator was directed to wet clean and disinfect the identified area and seal any holes as needed. The operator uses a pest management company with annual verification by the contractor. It is recommended that the operator increase the frequency of self-monitoring or increase the frequency of monitoring by the contractor. It is also recommended that the operator increase the number of pest control devices around the entrances to the building and the door between the garage and processing room.

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

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Observation: Replace/install weather stripping at all entrances, at the overhead door and at the door between the garage and processing room.

Correct-by Date: 09/09/2023

43. Failure to maintain sanitary construction and maintenance / Food Protection / Observation of Health Hazards

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Observation: Negative statement - this item was in compliance at the time of the inspection.

46. EHO closing comments

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Observation: A routine inspection of this fish processing establishment was conducted today. Active fish processing was not being carried at the time of the inspection.