

REVIEWED

By Colleen Lauzon at 9:22 am, Mar 25, 2021

Establishment Name: <b>Paulatuk Visitor Centre</b>	Permit Number: <b>** Permit required **</b>
Mailing Address: <b>P.O. Box 52, Paulatuk, NT X0E 1N0</b>	Permit Posted: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Physical Address: <b>Paulatuk, NT</b>	Date of Inspection: <b>17-Mar-2021</b> (d/m/y)
Routine Inspection <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Follow-up Inspection <input type="checkbox"/>	If follow-up, date of previous inspection (d/m/y): _____

**CRITICAL ITEMS:** Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulation. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance) NO (not in compliance)	NOB (not observed) NA (not applicable)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)
<b>Compliance Status</b>			CDI	R		
<b>Time/Temperature of Potentially Hazardous Foods</b>						
101	Cold holding temperature ≤ 4°C	YES	NO	NA	NOB	
102	Hot holding temperature ≥ 60°C	YES	NO	NA	NOB	
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB	
104	Proper cooling time and temperatures	YES	NO	NA	NOB	
105	Adequate equipment to maintain food temperature	YES	NO	NA	NOB	
106	Proper monitoring of temperature	YES	NO	NA	NOB	
107	Proper reheating procedure for hot holding	YES	NO	NA	NOB	
108	Proper thawing procedure	YES	NO	NA	NOB	
<b>Food, Water and Ice from Approved Sources</b>						
301	Food obtained from approved sources	YES	NO	NA	NOB	
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB	
303	Food properly labeled	YES	NO	NA	NOB	
<b>Personal Hygiene of Food Service Workers</b>						
201	Hands clean & properly washed	YES	NO	NA	NOB	
202	Adequate handwashing facilities supplied & accessible	YES	NO	NA	NOB	
203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB	
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB	
205	Food training certification	YES	NO	NA	NOB	
<b>Potentially Hazardous Foods Protected from Contamination</b>						
401	Food separated and protected	YES	NO	NA	NOB	
402	Food contact surface cleaned and sanitized	YES	NO	NA	NOB	✓
403	Facility free of pests (vermin and insects)	YES	NO	NA	NOB	
404	Toxic chemicals properly labelled, stored or used to prevent food contamination	YES	NO	NA	NOB	
405	Proper disposal of returned, previously served food	YES	NO	NA	NOB	

Food Temperature Observations					
Item/Location	Temp (°C)	Item/Location	Temp (°C)	Item/Location	Temp (°C)
Frigidaire fridge (-3.0C before adjustment)	4.0				
Frigidaire freezer (-27.5C before adjust.)	-22.0				
White chest freezer: empty, unplugged					

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
Note:	Initial inspection of the kitchen (which is located adjacent to the Centre's boardroom). Use of the kitchen was assessed for the purpose of community special events, and historically for prenatal cooking classes (as per discussion on this date with Lawrence Ruben of the Paulatuk Community Corporation, and Terry Thrasher, Paulatuk Visitor Centre Hotel manager). Kitchen inspection conducted in the presence of Mr. Thrasher. No food handling observed at time of inspection.	
101	Air temperature of Frigidaire refrigerator adjusted to 4C; original temperature of -3.0C is too cold and will cause certain foods and beverages to freeze. Ideal refrigerator air temperature range (to promote food safety and food quality) is 1 to 4 Celsius.	
106	Provide indicating storage thermometers for your fridge and freezer. Use the thermometers to regularly verify cold storage temperatures (ideally 2-3 times daily) to ensure they are within acceptable range, and make any corrections as needed.	31-Mar-21

**NON-CRITICAL ITEMS:** Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance) NO (not in compliance)	NOB (not observed) NA (not applicable)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)
<b>Compliance Status</b>				CDI	R	
<b>Food Equipment and Utensils</b>						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO NA NOB			
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO NA NOB			
503	Proper storage of frozen food items	YES	NO NA NOB			
504	Food stored in food grade material	YES	NO NA NOB			
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO NOB			
506	Equipment in good repair, cleaned and sanitized	YES	NO NOB			
<b>General Sanitation</b>						
701	Garbage & refuse properly disposed and facility maintained	YES	NO NOB			
702	Non-food contact surface properly constructed, in good repair and clean	YES	NO NOB			
703	Food handlers properly attired and good personal hygiene	YES	NO NA NOB			
704	Adequate protection from vermin and insect pests	YES	NO NOB			
705	Living or sleeping quarters separated from food service area	YES	NO NA NOB			
706	Birds or animals other than guide dogs excluded from premises	YES	NO NA NOB			
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO NA NOB			
<b>Physical Facilities</b>						
601	Food contact surfaces properly construction or located. Acceptable material used.	YES	NO NA NOB			
602	Hot & cold water available, adequate pressure	YES	NO NOB			
603	Proper disposal of sewage & waste water	YES	NO NOB			
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO NOB			
605	Adequate lighting, lighting protected	YES	NO NOB			
606	Adequate mechanical ventilation	YES	NO NA NOB			
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO NA NOB			
<b>Testing Devices/Logging of Temperatures</b>						
801	Working dishwasher temperature and pressure gauges	YES	NO NA NOB			
802	Chemical test kits and/or papers provided	YES	NO NA NOB			
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO NA NOB			
<b>Other</b>						

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
202	Kitchen must be equipped with a dedicated sink for hand washing purposes. (Note: kitchen is currently equipped with a 3-compartment sink unit.)	
	Choose one of the following:	
	1) Designate one of the 3 sink units to become a hand wash sink (choose the sink on the left, or the one on the right — not the middle one — and install a hand faucet for this chosen sink)	To be discussed - Plan & timeline due 17 April 2021
	OR	
	2) Install a separate, small, dedicated sink for hand washing.	
	** NOTE: obtain approval from Environmental Health before proceeding with any equipment or fixture purchases, and prior to any changes or alterations made to the kitchen. **	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes	✓ No	
Approximate Date of Re-Inspection:			
Establishment Closed:	Yes	✓ No	
Food Discarded		Other: _____	

Person in Charge Name:	Terry Thrasher
Person in Charge Signature:	<i>Terry Thrasher</i>
Date (d/m/y):	17-Mar-2021

Environmental Health Officer Name:	Shawn Hardy
Environmental Health Officer Signature:	<i>Shawn Hardy</i>
Date (d/m/y):	17-Mar-2021

**Continuation Sheet – General Sanitation Regulation**

Establishment Name: **Paulatuk Visitor Centre**

Date of Inspection: **17-Mar-2021**

		Correct- ion date:
501	<p>Confirmed in discussion with Mr. Ruben and Mr. Thrasher that mostly disposable service ware is used in the kitchen; therefore, use of 2 sinks for dishwashing purposes is sufficient.</p> <p>However, provide the following:</p> <ul style="list-style-type: none"> <li>- Adequately large dish drying rack and drip/drain tray.</li> </ul>	
506 / 606	<p>Kitchen stoves are currently equipped with recirculating hood fans (i.e., no exhaust system).</p> <p>The following is required:</p> <ul style="list-style-type: none"> <li>- Replace missing fan for the black Nutone stove hood, and repair or replace the fan mechanism (which appears defective),</li> <li>- Provide appropriate filter media (e.g., charcoal filter or other) for both hoods.</li> <li>- Assess future use of the kitchen, and consider installing exhaust system for both stoves if deemed appropriate.</li> </ul>	
603 / 702	<p>Sink on the right-hand side drains slowly, and the entire sink cabinet is soiled with liquid residue.</p> <p>The following is required:</p> <ul style="list-style-type: none"> <li>- Clean the affected surfaces inside the sink cabinet</li> <li>- Fix the slow-draining sink</li> <li>- Determine if there is a sink plumbing leak (which could have produced the spill inside the cabinet), and fix this issue if indicated.</li> </ul>	
802	<p>Kitchen is equipped with a mechanical dishwasher that is currently not in operation. Use of this dishwasher must meet Regulation requirements for cleaning and disinfection if considered for use in the future.</p> <p><b>** Additionally: clean and disinfect the potable water storage tank (if this has not been completed the previous year). Recommended to do this on a yearly basis. **</b></p>	

Environmental Health Officer Name: **Shawn Hardy**

Environmental Health Officer Signature:

*Shawn Hardy*