



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Pelican Rapids Inn - Breakfast Rm					
Address	P.O. Box 52 Fort Smith NT X0E 0P0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	19/Mar/2024			Permit Number	NT-14076	

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


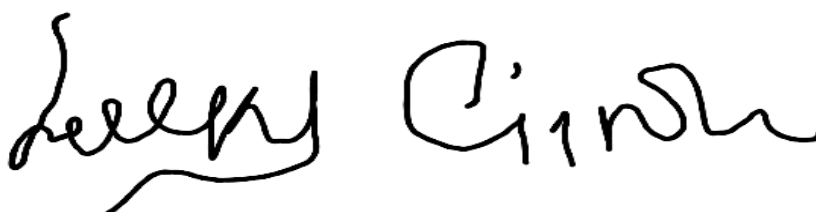
Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	NO			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.	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.	NO	X		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	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES*	X		32	The proper method used for manual dishwashing	N/O		
11	The facility uses a proper re-heating method.	YES			33	The high-temperature dishwasher is operating appropriately	YES*		
12	Monitoring of food safety temperatures.	YES			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		
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	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	N/O		
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	NO		
22	Handwashing stations are provided & adequately supplied.	NO							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	04/19/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Eric Ma	Name: Lucky Giroh
Title: Cook	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 Freezer		-21C			C
Walk-In Cooler		1.2 C			C
Reach-In Cooler	Prep cooler	5.6 C			C
		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.

1. Facility obtained a valid NWT Environmental Health Food Establishment permit.  
NWT Reg 097-2009 - FESR 7 - A person shall not operate a food establishment unless he or she holds a valid food establishment permit.  
Observation: Expired permit observed. Ensure to renew your permit as required with immediate effect.  
Correct-by Date: 04/19/2024
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: Expired permit displayed. Post a valid permit in a conspicuous location.  
Correct-by Date: 04/19/2024
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  
-  
Observation: Cool hazardous foods from 60°C (140°F) to 20°C (68°F) within 2 hours  
Correct-by Date: 03/19/2024
10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)  
NWT Reg 097-2009 - FESR 33(2)(a) - Failure to ensure potentially hazardous food is stored, displayed and transported at temperature not greater than 4°C, or equal to or greater than 60°C  
Observation: The temperature range observed was 56 to 61 degrees. Provide adequate equipment to maintain hot food storage above 60°C (140°F) after cooking / rapid re-heating  
Correct-by Date: 03/19/2024
15. Certified Food Handler in Supervisory Role  
-  
Observation: The proof of certification was not observed at the time of inspection. Operators must ensure that at least one operator or food establishment worker who has completed an acceptable food safety program is present in the food establishment during its hours of operation;  
Correct-by Date: 04/19/2024



## Section 6: Inspection Details (Continued)

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Correct-by Date: 04/19/2024

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 has exhausted supplies at the time of inspection. Ensure paper towel for the dispenser is stock immediately when exhausted.

Correct-by Date: 03/19/2024

33. High-Temperature Dishwasher is operating appropriately and verified.

NWT Reg 097-2009 - FESR 36.1(6) - Failure to ensure equipment or utensils that are sanitized are sanitized as prescribed

Observation: The mechanical dishwasher was ran three times at the time of inspection, the maximum temperatures observed were: 75, 76 and 77 degrees celsius.

Correct-by Date: 04/19/2024

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

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Observation: The tiles around the dishwasher area inside the kitchen were observed missing exposing the floor that was not smooth and easy to clean. Ensure floors or floor coverings are kept clean and in good repair;

Correct-by Date: 08/19/2024

44. Other EHO observations

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Observation: At the time of this inspection, a few pictures were taken. The pictures show: The hood has accumulatted grease and oil, it should be cleaned; Garlic in butter was left at the temperature danger zone, garlic in butter should be kept refrigerated to prevent gernas growth. Cracked egg was left at the temperature danger zone, ths was discarded at the time of inspection.

Correct-by Date: 03/19/2024

46. EHO closing comments

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Observation: Food handler was educated on food safety in relation to the observed violations on proper handling of food and equipment.