



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Pelican Restaurant					
Address	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-14330	

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

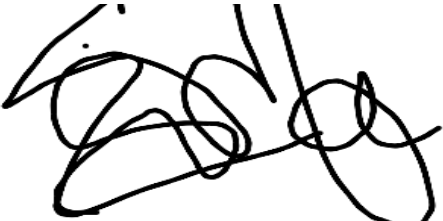

Section 2: Compliance Summary

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

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	Inside the kitchen	-21C			C
Walk-In Cooler	Located in the	1.2 C			C
Other	dishwasher	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.

- 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 food permit observed. Renew your permit with immediate effect
Correct-by Date: 03/19/2024
- 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. Ensure valid permit is displayed.
Correct-by Date: 03/19/2024
- 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: Cooked food (rice, spaghetti) observed at the room temperature. Cool hazardous foods from 60°C (140°F) to 20°C (68°F) within 2 hours
Correct-by Date: 03/19/2024
- Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)
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Observation: Hot holding unit temperature ranged 56 to 61 degrees Celsius. Ensure food is held above 60°C (140°F) after cooking / rapid re-heating
Correct-by Date: 03/19/2024
- Certified Food Handler in Supervisory Role
NWT Reg 097-2009 - FESR 37(4) - Failure to ensure in food establishment, during its hours of operation, presence of operator or food establishment worker who has completed acceptable food safety program
Observation: Proof certification was not observed on site at the time of inspection. Operator/worker must provide proof of successful completion of an acceptable food safety program.
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

NWT Reg 097-2009 - FESR 21(4) - Failure to ensure hand washing facility has things as required

Observation: The paper towel dispenser was missing supplies. Provide paper towel when exhausted.

Correct-by Date: 03/19/2024

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

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Observation: Few tile around the dishwasher observed missing exposing not smooth and easy to clean floor. Ensure floors or floor coverings are kept clean and in good repair;

(Repeat) Correct-by Date: 08/19/2024

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

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Observation: The receiving back door observed with gap. Ensure the gap is closed with door sweep. Provide tightly sealed entrances and/or screened entrances to prevent the entry of insects, birds, rodents, and other pests;

Correct-by Date: 04/19/2024

44. Other EHO observations

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Observation: At the time of inspection, a few pictures were taken. The pictures: Cracked eggs was left in a pan in a temperature danger zone, the cracked egg was discarded at the time of inspection. Garlic in butter was left on the counter top, the operator was educated and corrected at the time of inspection to keep it refrigerated at all times. The hood observed with accumulated oil and grease, clean the hood.

Correct-by Date: 04/19/2024

46. EHO closing comments

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Observation: The operator was educated on food safety in relation to the observed violations.

Correct-by Date: 03/19/2024