



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Pelican Restaurant					
Address	P.O. Box 1288 , Fort Smith , NT X0E 0P0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	12/May/2023			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.	YES			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.	N/O			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*			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.	YES			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	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.	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: Dana Jackson	Name: Colin Merz
Title: Operator	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
Gravy	Hot Holding	64 C			C
Rice mix	Re-heating	81 C			C
Meat mix	Re-heating	77 C			C
N/A	N/A	C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Prep Cooler	Kitchen	3.4C			C
Walk-In Cooler	Kitchen	2.9 C			C
Reach-In Freezer	Kitchen	-19 C			C
Walk-In Freezer	Kitchen	-28 C			C
		C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
Moyer Diebel	High temperature				75 plate level C
	High temperature				75 at plate level 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.

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Observation: Please ensure Food Establishment Permit is posted

Correct-by Date: 05/12/2023

10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)

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Observation: Pre-heat buffet hot holding unit prior to stocking with food

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

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Observation: Continue with scheduled repairs to floor covering by dishwasher

37. Lighting adequate for food preparation/cleaning

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Observation: Continue with scheduled replacement of lights in kitchen

46. EHO closing comments

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Observation: Food establishments reopened on May 9 subsequent to six week closure for renovations