



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Quickstop					
Address	160 MacKenzie Rd , Inuvik , NT X0E 0T0					
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	23/May/2023			Permit Number	NT-13496	

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

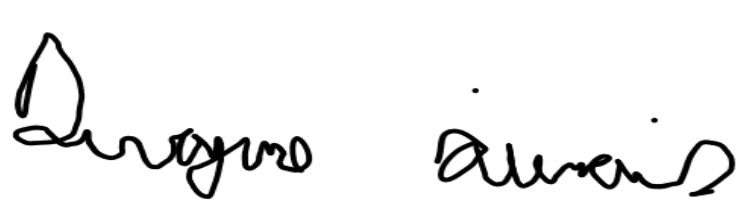

Section 2: Compliance Summary

	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.	YES			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/A			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.	YES			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.	YES			31	Appropriate three-compartment sink available and used	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	NO	<input checked="" type="checkbox"/>		32	The proper method used for manual dishwashing	N/O		
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.	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	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.	YES			40	General housekeeping and sanitation are satisfactory	NO		
19	Food is protected from potential contamination and adulteration.	NO			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							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	05/30/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Dwayne Dumais	Name: Vanessa Agira
Title: Store supervisor	Title: Environmental Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
Pizza	Hot Holding	54 C			C
chicken wing	Hot Holding	67 C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Chest Freezer	ice cream	-22C	Reach-In Cooler	sandwich cooler	2.4 C
Reach-In Cooler	deli cooler	4 C	Prep Cooler		3 C
Reach-In Cooler	dairy and egg cooler	3.6 C	Other	prep freezer	-22 C
Reach-In Freezer		-30 C			C
Reach-In Freezer	ice cream	-34 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.

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

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Observation: Pizza in hot holding unit was observed at 54C. Hot holding unit temperature was adjusted at time of inspection. Operator was directed to monitor hot holding temperature every 2hours to ensure food is at 60C or above.

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

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Observation: Boxes of food were observed to be placed directly on the floor. Ensure all food items are stored 15cm off the floor

Correct-by Date: 05/25/2023

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: Hand wash sink by cooking area did not have hot water. Operator was directed to use other hand wash sink by slush machine in the meantime. Supply hot running water under pressure at hand wash station.

Correct-by Date: 05/30/2023

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

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Observation: Flooring by freezer and washroom was deteriorating and had missing tiles. Repair floor to be smooth and easily cleanable.

Correct-by Date: 07/23/2023

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Replenish paper towel in dispenser

Correct-by Date: 05/25/2023

40. General housekeeping and sanitation are satisfactory



Section 6: Inspection Details (Continued)

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40. General housekeeping and sanitation are satisfactory

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Observation: Floors in cooler and main store area require cleaning. Shelves were observed to be dusty. Ensure to clean shelves regularly.
Correct-by Date: 06/06/2023