



Government of
Northwest Territories

Gouvernement des
Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Rampart Rentals Ltd. o/a Ramparts					
Address	P.O. Box 327 Norman Wells NT X0E 0V0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-Up <input type="checkbox"/>	Pre-operational <input type="checkbox"/>	Consultation <input type="checkbox"/>	Other <input type="checkbox"/>
Date of Report	04/May/2024			Permit Number	NT-13919	

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	N/O		
2	The permit is posted in a conspicuous location.	N/A*			24 Appropriate maintenance of food contact surfaces	N/O		
3	Risk assessment - extensive food preparation.	N/A			25 Appropriate maintenance of non-food contact surfaces	NO		
4	Risk assessment - minimal food preparation.	YES			26 No room with food used for sleeping purposes	N/A		
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.	NO			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	N/O		
9	Food is cooked to a high enough safe internal temperature.	N/A			31 Appropriate three-compartment sink available and used	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32 The proper method used for manual dishwashing	NO		
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.	NO	<input checked="" type="checkbox"/>		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.	N/O			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.	N/O			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	<input checked="" type="checkbox"/>					

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	09/01/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge

Name: Josh Earls

Title: Owner/operator

Environmental Health Officer

Name: Shawn Hardy

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 Cooler	Walk-in cooler	3.7C	Other	Produce	12 C
Reach-In Cooler	Deli/cheese	4.5 C	Reach-In Cooler	Sandwiches	1.5 C
Reach-In Freezer	Ice cream	-18 C	Chest Freezer	Ice cream bars	-21 C
Reach-In Freezer	Frozen dinners	-19 C			C
Reach-In Freezer	Frozen meat	-8 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: Operator is in the process of renewing the store's food establishment permit.

Correct-by Date: 05/04/2024

2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.

-

Observation: See item 1.

6. Cold Holding and Storage of food below 4°C or 40°F

NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures

Observation: Open-display produce cooler air temperature readings: 12 Celsius (captured with handheld infrared thermometer), and 14 Celsius (captured with cooler's built-in temperature sensor). Adjust or repair the refrigeration unit immediately. At time of inspection, only perishable low-risk foods were observed in this cooler; no potentially hazardous foods (PHFs) were observed. Ensure to not store any hazardous foods in this unit until it is able to maintain hazardous foods at 4°C (40°F) or colder.

Correct-by Date: 05/04/2024

7. Frozen Food Holding and Storage below -18°C or 0°F

-

Observation: Reach-in freezer unit (frozen meats) air temperature reading: -8 Celsius (captured with handheld infrared thermometer). During a discussion with the operator, it was determined that the high temperature was likely due to the freezer unit completing a machine-scheduled defrost cycle; the operator's temperature log indicated that this unit has a continuous history of maintaining an air temperature of -18 Celsius or colder, which appears to confirm an engaged defrost cycle and temporarily higher temperature. Recommend monitoring the temperature of this unit and adjusting its temperature accordingly; serviced unit if above effort fails.

12. Use and Availability of Thermometers to check and monitor food safety temperatures

NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer

Observation: Verify and ensure that all fridge and freezer units are supplied with indicating storage thermometers. It was observed that



Section 6: Inspection Details (Continued)

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.

NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer
Observation: Verify and ensure that all fridge and freezer units are supplied with indicating storage thermometers. It was observed that some units were missing thermometers. This was corrected during inspection.
Correct-by Date: 05/04/2024

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

NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination

Observation: Ice machine:

During the inspection, it was observed that the machine was in the operation, and filled with ice. Machine appeared open for customer self-service. It was discussed with the operator during the inspection that due to the risk of ice becoming contaminated if customers are permitted to serve themselves, it is not recommended to operate the machine in this manner. Will discuss with operator more sanitary alternatives to the use of this machine.

Correct-by Date: 05/04/2024

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

-

Observation:

Hand sink (produce cutting area):

1) Provide liquid hand soap in a dispenser. Use of dishwashing detergent as alternative or replacement for liquid hand soap is not recommended.

2) Replair or replace the paper towel dispenser.

(Repeat) Correct-by Date: 05/04/2024

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

NWT Reg 097-2009 - FESR 19 - Failure to ensure food establishment maintained in good repair

Observation:

Mop sink area:

1) Cover (paint, varnish, etc.) all bare wood surfaces in this area (including the floor base around the sink, the edge/perimeter around the sink, the wooden shelves above it, and the wall next to it where storage hooks are located).

2) Redo the caulking at the around the edge of the sink.

Archway (back store):

Cover (paint, varnish, etc.) the bare woodend surfaces in this high traffic area. Ensure the finished surfaces are smooth, cleanable, and non-absorbent.

Hand sink (produce cutting area):

Strongly recommend applying caulking along the base of the sink countertop (to prevent water entry and potential damage to your countertop).

Correct-by Date: 05/12/2024

32. Proper method of wash-rinse-sanitize used for manual dishwashing

-

Observation:

Dishwashing sink area:

1) Provide adequately working drain plugs for your sinks.

2) Provide an adequate utensil drying rack.

3) Tidy and organize both the sink countertop and the wire style shelf unit above the sink.

Education was provided to the operator on the 3-step utensil/dishwashing method, as well as effective use of chlorine test strips.

Correct-by Date: 06/05/2024



Section 6: Inspection Details (Continued)

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.

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

-

Observation:

- 1) Bottom of the wall section, between the mop sink and dish sinks: repair and seal off the noticeable gap at the base of the wall, in order to facilitate cleaning and reduce the risk of harbouring pests. Ensure that the finished surface is smooth, durable, cleanable, and non-absorbent.
- 2) Clean the floor in front of and around the hand sink, as well as the wall above the hand sink.
- 3) Clean the floor under and around the dish sinks in the produce cutting area.

Correct-by Date: 09/05/2024

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

-

Observation: Observed water-stained drop-ceiling tiles in various spots throughout the store. Investigate and eliminate the source(s) of leaks, and replace affected tiles. Note: operator mentioned that the store's roof is planned for repair during summer 2024.

Correct-by Date: 09/02/2024

36. Appropriate maintenance of staff and/or public washrooms

-

Observation: Staff washroom:

- 1) Thoroughly clean the entire washroom (toilet, hand sink and countertop, walls, ceiling, floor).
- 2) Repair and refinish all visible wall damage.

3) Recommended: redo the caulking around the edge of the sink.

Correct-by Date: 06/05/2024

40. General housekeeping and sanitation are satisfactory

-

Observation: General cleaning tasks:

- 1) Thoroughly clean the hand sink in the produce cutting area, as well as the panels in front of the sink.
- 2) Thoroughly clean the dish sinks in the produce cutting area.
- 3) Safely clean the fan guards for both compressors in the walk-in cooler.
- 3) Clean the shelves where olive oil is stored/sold.
- 4) Clean the bottom front panel of the sandwich cooler.

Correct-by Date: 05/12/2024

40. General housekeeping and sanitation are satisfactory

-

Observation: General organizational task:

Tidy up/ organize the dish sink area, at the back of the store. This includes:

- 1) Below the sink drainboard, and
- 2) Basket-style shelving unit above the sinks. Remove any items from this shelving unit that are not associated with the working space.
- 3) Observed a sheet of drywall leaning upright against the wall, between the mop sink and dish sinks. Also observed two wires (mostly shield, but the ends unshielded) hanging from the ceiling in this location. Please address appropriately. Remove any objects that are not required, and ensure that all potentially unsafe conditions are addressed.

Correct-by Date: 05/12/2024

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

-

Observation: Observed rodent (mouse) traps in the back store food product warehouse. Ensure that traps are appropriately managed and monitored.

Strongly recommend tidying up the outside property, at the back of the store. This will help reduce the number of potential attractants for



Section 6: Inspection Details (Continued)

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.

pests, which could enter the store from the back door. Operator stated he will complete this task within a month

46. EHO closing comments

- Observation: Mop sink setup:

- 1) This sink's current plumbing includes only a drain (no faucet for hot and cold running water). Staff currently fill up their mop buckets using the swivel tap from the nearby hand sink. Strongly consider supplying the mop sink with a hot and cold running potable water tap to facilitate use of the mop bucket.
- 2) Consider extending the wall above the mop sink to provide additional storage hooks for your clean utensils (brooms).
- 3) Observed 3 black plugs sticking up along the back edge of the sink. Consider addressing to reduce the risk of injury if someone steps on these

**FOOD ESTABLISHMENT INSPECTION REPORT****Section 1: Facility Information**

Establishment Name	Rampart Rentals Ltd. o/a Ramparts					
Address	P.O. Box 327 Norman Wells NT X0E 0V0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-Up <input type="checkbox"/>	Pre-operational <input type="checkbox"/>	Consultation <input type="checkbox"/>	Other <input type="checkbox"/>
Date of Report	23/Nov/2023			Permit Number	NT-13919	

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.	N/A			25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	YES			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/A			30	Appropriate two-compartment sink available and used	YES		
9	Food is cooked to a high enough safe internal temperature.	N/A			31	Appropriate three-compartment sink available and used	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).				32	The proper method used for manual dishwashing	YES*		
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.	N/A			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.	N/O			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	NO		
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	<input checked="" type="checkbox"/>	Follow Up Required (Date)	11/28/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature**Person In Charge**

Name: Edgar Jordan

Title: General Manager

Environmental Health Officer

Name: Lucky Giroh

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 Cooler	Walk-in cooler	C			C
Walk-In Freezer	Walk-in freezer at	-22 C			C
Chest Freezer	Turkey freezer	-28 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: Ensure you have a valid food permit as required

Correct-by Date: 12/23/2023

2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.

-

Observation: Expired permit posted. Observed covered with a board.

Do not cover a permit.

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

-

Observation: Paper towel was observed missing. Fix the paper towel holder/dispenser

Correct-by Date: 12/23/2023

29. Food contact surfaces washed>rinsed>sanitized after each use and following any operations when contamination may have occurred

-

Observation: Ensure instructions for cleaning food processing equipment are posted in an accessible place.

32. Proper method of wash-rinse-sanitize used for manual dishwashing

-

Observation: Chlorine sanitizing solution must be at least 100 parts per million (ppm) at 24°C or greater for at least 45 seconds;

Correct-by Date: 11/23/2023

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

-

Observation: The floor tiles observed at the back and inside the store in disrepair. Ensure floors or floor coverings are kept clean and in

good repair;



Section 6: Inspection Details (Continued)

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.

Observation: The floor tiles observed at the back and inside the store in disrepair. Ensure floors or floor coverings are kept clean and in good repair;

Correct-by Date: 11/23/2024

40. General housekeeping and sanitation are satisfactory

-
Observation: Maintain the premises in a clean and sanitary manner;

46. EHO closing comments

-
Observation: 1. Clean up the back receiving bay and warehouse
2. Log the cooler's temperature consistently