



Government of
Northwest Territories

Gouvernement des
Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	RIGHT STOP CONVENIENCE STORE					
Address	4 Courtoreille St Unit #8 Hay River NT X0E 1G2					
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	02/May/2024			Permit Number	NT-13752	

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	NO		
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	YES		
5	Risk assessment - intermediate food preparation.	YES			27	Dipper well with running water	N/O		
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	YES		
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.	N/O			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.	YES			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES*		
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	N/O		
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	NO		
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)	05/31/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Al & Victoria Phillips

Name: Angela Fiadjoe

Title: Owners

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
Reach-In Cooler	Time	3.1C	Reach-In Freezer		-31.3 C
Reach-In Cooler	Pepsi	0.3 C	Prep Cooler		4.9 C
Reach-In Cooler		-0.4 C	Chest Freezer	Ice cream	-24.6 C
Reach-In Cooler		1.3 C	Chest Freezer		-33 C
Reach-In Cooler		3.2 C	Chest Freezer		-35.6 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.

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: Post current food establishment permit in a conspicuous location for public view.

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

Observation: Cutting board in use was in disrepair and not easily cleanable. Ensure equipment is readily cleanable and in good repair. Replace cutting board to prevent potential food contamination.

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

Observation: Ensure all non-food contact surfaces such as fridges, freezers, counter surfaces, paper dispenser are clean and maintained in good repair.

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

Observation: Ensure floors or floor coverings are kept clean and in good repair

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

Observation: No evidence of pest infestation. Back area has an opening which can allow pest entry. Provide tightly sealed entrances and/or screened entrances to prevent the entry of insects, birds, rodents, and other pests;

44. Other EHO observations

Observation: Back area needs cleaning. Ensure back area is kept cleaned at all times.



Section 6: Inspection Details (Continued)

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45. Other EHO observations

- Observation: Have a detailed cleaning schedule and ensure it been followed by all staff members to maintain a clean environment.

46. EHO closing comments

- Observation: A routine inspection was conducted at the Right Stop today. All inspection findings have been discussed with the operator for corrective actions to be taken.