



## 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 X   | Complaint | Follow-Up | Pre-operational | Consultation | Other |
| 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 | X | 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)

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.

### 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.