



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Royal Canadian Legion Branch 164					
Address	P.O. Box 177 Yellowknife NT X1A 2N2					
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	15/Mar/2024			Permit Number	NT-14232	

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.	N/O*			23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	N/O*			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/O			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.	YES			28	Food grade products for food contact surface sanitization	YES		
7	Frozen food holding and storage below -18°C or 0°F.	N/O			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.	N/O			31	Appropriate three-compartment sink available and used	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/O			32	The proper method used for manual dishwashing	N/O*		
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.	NO	<input checked="" type="checkbox"/>		34	Low-temperature dishwasher operating appropriately	NO		
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	NO		
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.	N/O			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"/>	05/15/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Sheldon Frank	Name: Shawn Hardy
Title: Manager	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	Pepsi	2.5C			C
Reach-In Cooler	Aquafina	3 C			C
		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.

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Observation: Operator is in the process of applying to renew the GNWT Food Establishment Permit, which has expired in 2023.

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

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Observation: See comments in item 1.

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

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Observation: Operator has indicating storage thermometers for all cold storage units, but no internal food thermometers. EHO provided a calibration-capable internal food thermometer during the inspection, and provided information on its use and how to clean and disinfect between uses.
Correct-by Date: 03/15/2024

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: Cover the Coffee Mate powder and sugar dispensers/containers, and ensure to label them to indicate the contents.
Correct-by Date: 03/15/2024

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: nsure that the hand sink (there are two of them in the kitchen, so either one) is accessible at all times while the kitchen/bar service is in operation.
Correct-by Date: 03/15/2024

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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Section 6: Inspection Details (Continued)

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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: Ensure that the kitchen hand sink is supplied with paper towel in a dispenser.

Correct-by Date: 03/18/2024

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

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Observation: Cover the bare wood support under the glassware washer in the kitchen. Ensure the finished surfaces are smooth, readily cleanable and non-absorbent.

Correct-by Date: 04/15/2024

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

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Observation: Guidance provided on clean-in-place (CIP) for the hot dog roller heating device.

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

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Observation: Education was provided on how to manual warewashing: 1. Wash, 2. Rinse, 3. Sanitize. Chlorine test strips were provided to the operator, as well as guidance on their use.

34. Low-Temperature Dishwasher operating appropriately and chemical sanitization concentration verified.

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Observation: Several issues noted with the Moyer-Diebel (low temperature, chlorine-based) glassware dishwasher:

- 1) No detectable chlorine after the rinse cycle completion.
- 2) Detergent and sanitizer supply lines appeared switched around, and also unlabelled.
- 3) The (presumed) chlorine supply line heavily crystallized, and potentially plugged.
- 4) Sprinklers observed only working on one side (right side) of the machine.

Until issues above are addressed, and chlorine sanitizer is detected at minimum 100ppm after the rinse cycle, you must perform all warewashing (wash-rinse-sanitize) manually at the available dish sinks.

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

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Observation: Repair and re-finish all areas of wall damage in the kitchen (walls and ceiling). Ensure that all refinished surfaces are tight, smooth, cleanable, and non-absorbent.

Correct-by Date: 04/15/2024

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Women's washroom:

- 1) Ensure paper towel is stored in a dispenser. Operator stated that the existing wall mounted dispenser is functional, but that the key (to open it to restock the paper rolls) is missing. Provide an alternative and suitable paper towel dispenser if the above situation cannot be rectified.
- 2) Repair or replace the ceiling fan.
- 3) Re-do the caulking at the base of the wall and the sink countertop.
- 4) Recommend replacing the missing round toilet stall door latch (for patron privacy reasons).

Correct-by Date: 03/18/2024

36. Appropriate maintenance of staff and/or public washrooms



Section 6: Inspection Details (Continued)

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Observation: Men's washroom:

Ensure paper towel is stored in a dispenser. Operator stated that the existing wall mounted dispenser is functional, but that the key (to open it to restock the paper rolls) is missing. Provide an alternative and suitable paper towel dispenser if the above situation cannot be rectified.

Correct-by Date: 03/18/2024

37. Lighting adequate for food preparation/cleaning

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Observation: Kitchen ceiling light panels: cover all exposed lights (replace missing panel covers, or use protective light tube inserts), or replace lights with shatter-resistant light tubes.

Correct-by Date: 04/15/2024

40. General housekeeping and sanitation are satisfactory

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Observation: Janitorial closet:

1) Provide suitable storage hooks for your mops

2) Cover the bare wood base (at the base of the mop sink) to maintain a cleanable, durable and water-resistant surface.

3) Recommend replacing the missing ceiling light panel cover to prevent light tube breakage.

Correct-by Date: 04/15/2024

46. EHO closing comments

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Observation: Inspection was conducted between 1pm-4pm. No food handling was observed at time of inspection.