



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Royal Canadian Legion McInnes					
Address	P.O. Box 1094 Inuvik NT X0E 0T0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	07/Mar/2024			Permit Number	NT-13513	

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*		X	23	Proper use and storage of clean utensils	NO		X
2	The permit is posted in a conspicuous location.	YES*			24	Appropriate maintenance of food contact surfaces	NO		
3	Risk assessment - extensive food preparation.	YES			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.	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.	NO			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	NO		
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	YES*	X	
11	The facility uses a proper re-heating method.	N/O			33	The high-temperature dishwasher is operating appropriately	NO		X
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	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	YES		
19	Food is protected from potential contamination and adulteration.	N/O			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.	YES							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	04/07/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
Name: Kaylin Day	Name: Lucky Giroh
Title: Food handler	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
		C			C
		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.
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 submitted renewal application which is in-process
(Repeat) Correct-by Date: 04/07/2024

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 valid food permit in a conspicuous location when you obtained one
Correct-by Date: 04/07/2024

7. Frozen Food Holding and Storage below -18°C or 0°F
NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures
Observation: The freezer observed non-functional. Adjust or repair the freezer immediately;
Correct-by Date: 04/07/2024

12. Use and Availability of Thermometers to check and monitor food safety temperatures
-
Observation: Use the provided thermometer to check storage and internal food temperatures;

23. Proper use and storage of clean utensils
-
Observation: Utensils observed with stains. Clean all stained utensil. Store utensils in manner preventing contamination
(Repeat) Correct-by Date: 04/07/2024

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials
NWT Reg 097-2009 - FESR 22(c) - Failure to ensure food contact surfaces, equipment and utensils used or operated in manner that ensures safe and sanitary handling of food



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 22(c) - Failure to ensure food contact surfaces, equipment and utensils used or operated in manner that ensures safe and sanitary handling of food

Observation: Ensure the stainless steel prep table is clean and sanitize at all times

Correct-by Date: 05/07/2024

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

Observation: Wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary;

Correct-by Date: 04/07/2024

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

NWT Reg 097-2009 - FESR 36.1(5) - Failure to ensure equipment or utensils that are washed by hand are cleaned, rinsed and sanitized as prescribed

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: 03/07/2024

33. High-Temperature Dishwasher is operating appropriately and verified.

NWT Reg 097-2009 - FESR 36.1(6) - Failure to ensure equipment or utensils that are sanitized are sanitized as prescribed

Observation: The mechanical dishwasher was unable to deliver the required temperature to sanitize dishes. The first ran temperature was measured at 68 degrees celsius. The second ran maximum temperature was 70 degrees celsius. Ensure the final rinse temperature of the mechanical dishwasher reaches at least 82°C (180°F) or greater at the manifold, 71°C (160°F) or greater at the plate, for at least 10 seconds;

(Repeat) Correct-by Date: 04/07/2024

45. Other EHO observations

-

Observation: Paper towel cartons stored on the floor at the back toilet. Ensure they are stored above the floor to prevent cross-contamination.

Correct-by Date: 03/07/2024