



## 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 <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     | 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

Kaylin Day

#### Environmental Health Officer

Lucky Giroh

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)**

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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 mecahnical 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 celsious 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