



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	Complaint	Follow-Up X	Pre-operational	Consultation	Other
Date of Report	30/May/2023			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.				23	Proper use and storage of clean utensils	YES*		
2	The permit is posted in a conspicuous location.				24	Appropriate maintenance of food contact surfaces	YES*		
3	Risk assessment - extensive food preparation.				25	Appropriate maintenance of non-food contact surfaces			
4	Risk assessment - minimal food preparation.				26	No room with food used for sleeping purposes			
5	Risk assessment - intermediate food preparation.				27	Dipper well with running water			
6	Cold holding and storage of food below 4°C or 40°F.				28	Food grade products for food contact surface sanitization			
7	Frozen food holding and storage below -18°C or 0°F.				29	Food contact surfaces washed>rinsed>sanitized after each use			
8	Proper food cooling method used.				30	Appropriate two-compartment sink available and used	YES*		
9	Food is cooked to a high enough safe internal temperature.				31	Appropriate three-compartment sink available and used			
10	Hot holding food to a safe internal temperature of 60°C (140°F).				32	The proper method used for manual dishwashing			
11	The facility uses a proper re-heating method.				33	The high-temperature dishwasher is operating appropriately	NO		
12	Monitoring of food safety temperatures.				34	Low-temperature dishwasher operating appropriately			
13	Proper hand hygiene practice by food handlers.				35	Floors, walls, and ceilings are maintained in a sanitary condition			
14	Acceptable personal hygiene and behaviour or practices.				36	Sanitary maintenance of staff / public washrooms	YES*		
15	Certified food handler in a supervisory role.				37	Lighting adequate for food preparation/cleaning			
16	Free from infectious disease and confirmation of non-infection.				38	Mechanical ventilation operable where required			
17	All foods are obtained from acceptable sources.				39	Adequate garbage and liquid waste management			
18	Separate raw foods storage and handling.				40	General housekeeping and sanitation are satisfactory	YES*		
19	Food is protected from potential contamination and adulteration.				41	Pest control / adequate protection of pests			
20	Toxic/poisonous substances are stored separately from food.				42	Exclusion of live animals on the premises			
21	Supply of hot and cold running water under pressure.				43	Observation of health hazards			
22	Handwashing stations are provided & adequately supplied.	YES*							

Section 3: Inspection Outcome

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

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Caitlin Weitzel	Name: Vanessa Agira
Title: Branch manager	Title: Environmental 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.

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

-

Observation: Paper towel was observed in a dispenser. Recommend to affix to wall or cabinet

23. Proper use and storage of clean utensils

-

Observation: Serving trays have been cleaned. See attached pictures

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

-

Observation: BBQ grills were observed to be cleaned. Ensure to maintain BBQ in a sanitary manner after each use.

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

-

Observation: Dishwasher wash step was not functional at time of inspection. Ahead of sanitating, ensure a wash step and a rinse step are carried out; Ensure the mechanical dishwasher is equipped with an operational and accurate thermometer that displays the wash and final rinse temperature cycles. Ensure wash cycle water temperature is at least 60°C.

Operator indicated that bar glasses are being manually washed and then placed in dishwasher for sanitizing.

36. Appropriate maintenance of staff and/or public washrooms

-

Observation: Paper towel in dispenser was replenished.

40. General housekeeping and sanitation are satisfactory

-

Observation: BBQ cooking room has been cleaned.

Correct-by Date: 05/29/2023



Section 6: Inspection Details (Continued)

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Observation: BBQ cooking room has been cleaned.
Correct-by Date: 05/29/2023



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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	Follow-Up	Pre-operational	Consultation	Other
Date of Report	24/May/2023			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.

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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	NO		
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	NO		
3	Risk assessment - extensive food preparation.	N/O			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.	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.	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	NO		
9	Food is cooked to a high enough safe internal temperature.	N/O			31	Appropriate three-compartment sink available and used	N/O		
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	NO		
12	Monitoring of food safety temperatures.	YES			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	N/O			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES		
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	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.	N/O			40	General housekeeping and sanitation are satisfactory	NO		
19	Food is protected from potential contamination and adulteration.				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							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	05/29/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Caitlin Weitzel	Name: Vanessa Agira
Title: Branch manager	Title: Environmental 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	bar fridge	4.2C			C
Reach-In Freezer		-22 C			C
Chest Freezer		-23 C			C
Reach-In Cooler	stainless steel frigde	1.6 C			C
Reach-In Cooler	Stainless steel fridge	4 C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
					C
					C
					C
					C
					C

Section 6: Inspection Details

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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

-

Observation: Paper towel at bar hand wash sink was not in a dispenser. Provide paper towel in a dispenser.

Correct-by Date: 05/29/2023

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

-

Observation: With the potential changes in operation to offer food service i.e. steak night etc. A dedicated hand sink in a convenient location separate from the ware washing in the kitchen will be required.

23. Proper use and storage of clean utensils

-

Observation: clean serving trays were observed with food debris. Ensure store utensils in manner preventing contamination. Rewash prior to use

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

-

Observation: BBQ was observed to be dirty. Ensure to maintain BBQ in a sanitary manner after each use.

Correct-by Date: 05/29/2023

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

-

Observation: Dishwasher wash step was not functional at time of inspection. Ahead of sanitating, ensure a wash step and a rinse step are carried out; Ensure the mechanical dishwasher is equipped with an operational and accurate thermometer that displays the wash and final rinse temperature cycles. Ensure wash cycle water temperature is at least 60°C.

Operator indicated that bar glasses are being manually washed and then placed in dishwasher for sanitizing.

36. Appropriate maintenance of staff and/or public washrooms



Section 6: Inspection Details (Continued)

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36. Appropriate maintenance of staff and/or public washrooms

-

Observation: Provide male washroom with single use disposable paper towel in a dispenser;
Correct-by Date: 05/29/2023

40. General housekeeping and sanitation are satisfactory

-

Observation: BBQ cooking room requires cleaning. Ensure room cleaned prior to the cooking event and is maintained in a sanitary manner.
Correct-by Date: 05/29/2023