

Establishment Name: Simon Kataoyak Community Centre		Permit Number: 4209
Mailing Address: P.O. Box 157, Ulukhaktok, NT X0E 0S0		Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address: Ulukhaktok, NT		Date of Inspection: 24-Aug-2022 (d/m/y)
Routine Inspection <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-up Inspection <input type="checkbox"/> If follow-up, date of previous inspection (d/m/y): _____

CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulation. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance) NO (not in compliance)	NOB (not observed) NA (not applicable)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)
Compliance Status				CDI	R	
Time/Temperature of Potentially Hazardous Foods						
101	Cold holding temperature ≤ 4°C	YES	NO	NA	NOB	
102	Hot holding temperature ≥ 60°C	YES	NO	NA	NOB	
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB	
104	Proper cooling time and temperatures	YES	NO	NA	NOB	
105	Adequate equipment to maintain food temperature	YES	NO	NA	NOB	
106	Proper monitoring of temperature	YES	NO	NA	NOB	
107	Proper reheating procedure for hot holding	YES	NO	NA	NOB	
108	Proper thawing procedure	YES	NO	NA	NOB	
Food, Water and Ice from Approved Sources						
301	Food obtained from approved sources	YES	NO	NOB		
302	Food in good condition, safe and unaltered	YES	NO	NOB		
303	Food properly labeled	YES	NO	NOB		
Personal Hygiene of Food Service Workers						
201	Hands clean & properly washed	YES	NO	NOB		
202	Adequate handwashing facilities supplied & accessible	YES	NO	NOB		
203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB	
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB	
205	Food training certification	YES	NO	NA	NOB	
Potentially Hazardous Foods Protected from Contamination						
401	Food separated and protected	YES	NO	NA	NOB	
402	Food contact surface cleaned and sanitized	YES	NO	NA	NOB	
403	Facility free of pests (vermin and insects)	YES	NO	NOB		
404	Toxic chemicals properly labelled, stored or used to prevent food contamination	YES	NO	NOB		
405	Proper disposal of returned, previously served food	YES	NO	NOB		

Food Temperature Observations					
Item/Location	Temp (°C)	Item/Location	Temp (°C)	Item/Location	Temp (°C)
Inglis fridge	1.5				
Inglis freezer	-19.5				

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
Note:	No food handling at time of inspection. Kitchen is rented out for community use (special events), in addition to being used for cooking classes (Nutrition North and Pre-natal).	
106	Provide storage thermometer for both fridge and freezer, and monitor temperatures regularly.	13-Sep-22
202	Install a small, dedicated sink for hand washing purposes. Equip sink with hot and cold running water under adequate pressure, and liquid hand soap and single-use towels (paper towel or paper sheets) both in dispensers.	30-Nov-2022
	** NOTE: Consult with and obtain approval from Environmental Health prior to the purchase and installation of any sinks. **	


NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance) NO (not in compliance)	NOB (not observed) NA (not applicable)	Mark "✓" in Box:	R (repeat violation) CDI (controlled during inspection)
Compliance Status			CDI	R		
Food Equipment and Utensils						
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB	
502	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB	
503	Proper storage of frozen food items	YES	NO	NA	NOB	
504	Food stored in food grade material	YES	NO	NA	NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB	
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB	
General Sanitation						
701	Garbage & refuse properly disposed and facility maintained	YES	NO	NA	NOB	
702	Non-food contact surface properly constructed, in good repair and clean	YES	NO	NA	NOB	
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB	
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB	
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB	
Physical Facilities						
601	Food contact surfaces properly construction or located. Acceptable material used.	YES	NO	NA	NOB	
602	Hot & cold water available, adequate pressure	YES	NO	NA	NOB	
603	Proper disposal of sewage & waste water	YES	NO	NA	NOB	
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB	
605	Adequate lighting, lighting protected	YES	NO	NA	NOB	
606	Adequate mechanical ventilation	YES	NO	NA	NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB	
Testing Devices/Logging of Temperatures						
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB	
802	Chemical test kits and/or papers provided	YES	NO	NA	NOB	
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB	
Other						

Item Number	Observations and Corrective Actions	Correction Date (If applicable)
501	Comment only:	
	Operator stated that mostly disposable serviceware is currently used — as such, the existing 2-compartment dish washing sink unit is sufficient. If mostly reusable service ware is to be used in the future, a 3-compartment dish washing sink unit will be required.	
604	Address deficiencies identified in both washrooms, as indicated in the 24 August 2022 General Sanitation inspection report.	
606	Stove hood is equipped with a recirculating fan (no exhaust) and grease filter. This system is incapable of handling smoke, odours, and heat produced while cooking. If these byproducts become problematic in the future, the need for a stove hood exhaust may be assessed.	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes	✓ No	
Approximate Date of Re-Inspection:			
Establishment Closed:	Yes	✓ No	
Food Discarded		Other: _____	

Person in Charge Name: Derek Squirrel
Person in Charge Signature: <u>Unable to obtain signature due to insufficient time.</u>
Date (d/m/y): Report sent to Derek Squirrel at recdir@northwestel.net on August 30, 2022

Environmental Health Officer Name: Shawn Hardy
Environmental Health Officer Signature: 
Date (d/m/y): 30-Aug-2022

Continuation Sheet – Food Establishment Safety Regulation

Establishment Name: Simon Kataoyak Community Centre

Date of Inspection: 24-Aug-2022

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Kitchen repair tasks:

1) Cabinet doors:

- Fix/adjust all kitchen cabinet doors so that they open/close properly.
- Tighten all loose cabinet door handles.

2) Wall repair:

- Repair and re-surface all areas of wall damage above the dish sinks.
- Ensure the finished surface is smooth, cleanable, and non-absorbent.

3) Re-varnish the cabinet doors below the dish sinks.

4) Replace the broken drop-ceiling tile (in the corner of the kitchen above the microwave oven).

Kitchen cleaning tasks:

1) Stove hood: thoroughly clean the hood fan grease filter, and clean the inside surfaces of the hood.

2) Microwave oven: thoroughly clean the inside surfaces of the oven, especially the top.

No additional observations made at time of inspection.

Correction date:

Repair tasks:
1-Oct-2022

Cleaning tasks:
Immediately

Environmental Health Officer Name: Shawn Hardy

Environmental Health Officer Signature:

Shawn Hardy