



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Stanton Aklavik					
Address	P.O. Box 275 Aklavik NT X0E 0A0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	08/Nov/2023			Permit Number	NT-13837	

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			23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/A			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.	YES			29	Food contact surfaces washed>rinsed>sanitized after each use	YES		
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	YES		
9	Food is cooked to a high enough safe internal temperature.	N/A			31	Appropriate three-compartment sink available and used	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32	The proper method used for manual dishwashing	N/O		
11	The facility uses a proper re-heating method.	N/A			33	The high-temperature dishwasher is operating appropriately	N/A		
12	Monitoring of food safety temperatures.	NO			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	NO		
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.				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.	YES			40	General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	YES			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	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: Erica Omilgoituk	Name: Shawn Hardy
Title: Assistant 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
		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.

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

NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer

Observation: Thermometers are missing for some of your coolers and freezers. Provide an easily readable, accurate indicating thermometer to verify storage temperatures for all of your fridge and freezer units. Units where thermometers were observed missing include: Walk-in freezer, Midea chest freezer, and QBD 2-door fridge at the back of the store; some of your Celcold chest freezers in the main store area.

Correct-by Date: 11/29/2023

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

NWT Reg 097-2009 - FESR 18(a) - Failure to ensure food establishment of sound construction and in good repair

Observation: 1) Pillars in the main area of the store: some were observed damaged, and require repair and re-surfacing. Recommend additionally covering portions of the pillars with a durable, damage-resistant material. 2) Surfaces under the dish/utensil sinks: replace the severely damaged backboard; re-surface the painted wooden baseboard. Ensure surfaces are smooth, cleanable, durable, and non-absorbent. 3) Some store shelves require cleaning, including the shelves storing Orville Redenbacher popcorn and Tim Horton's K-cups. Ensure all non-food contact surfaces are clean and maintained in good repair.

Correct-by Date: 01/31/2024

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

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Observation: Floor in the dish/utensil sink area was observed in disrepair: noticeable depression spot in the floor, tiling severely cracked. Repair and re-surface this area of the floor. Ensure floor is in good repair, and is smooth, cleanable and non-absorbent.

Correct-by Date: 01/31/2024

37. Lighting adequate for food preparation/cleaning

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Observation: Provide all light fixtures with protective covers or non-shatter bulbs, including the ceiling light that is in close proximity to the dish/utensil sinks.

Correct-by Date: 11/30/2023



Section 6: Inspection Details (Continued)

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