



## 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 <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     | 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 | <input checked="" type="checkbox"/> | 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**

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**

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)**

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.