

**FOOD ESTABLISHMENT INSPECTION REPORT****Section 1: Facility Information**

Establishment Name	Stanton Tuktoyaktuk					
Address	P.O. Box 1410 Tuktoyaktuk NT X0E 1C0					
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	25/Apr/2024			Permit Number	NT-13561	

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	NO	<input checked="" type="checkbox"/>	
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	YES		
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes	N/A		
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.	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	NO		
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.	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	NO		
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	NO		
15	Certified food handler in a supervisory role.	NO			37	Lighting adequate for food preparation/cleaning	YES		
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	NO	<input checked="" type="checkbox"/>	
18	Separate raw foods storage and handling.	YES			40	General housekeeping and sanitation are satisfactory	NO		
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.	N/A							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	07/25/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
Name: Marius Driscoll Title: Store manager	Name: Shawn Hardy 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
Walk-In Cooler	Walk-in fridge	0.5C	Reach-In Cooler	Sandwich cooler	3.5 C
Reach-In Freezer	Reach-in freezer	-17 C	Reach-In Freezer	Frozen cakes	-23 C
Chest Freezer	Celcold (LHS)	-25 C	Reach-In Freezer	Ice cream bars	-18 C
Chest Freezer	Celcold (RHS)	-25 C	Reach-In Cooler	Beverage coolers	4 C
Other	Open display	4 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.

15. Certified Food Handler in Supervisory Role

NWT Reg 097-2009 - FESR 37(4) - Failure to ensure in food establishment, during its hours of operation, presence of operator or food establishment worker who has completed acceptable food safety program

Observation: Operators must ensure that at least one operator or food establishment worker who has completed an acceptable food safety program is present in the food establishment during its hours of operation;

Correct-by Date: 07/25/2024

23. Proper use and storage of clean utensils

Observation: Ensure that the slush cups are facing bottom up when handled. Protect single-use utensils from contamination.

Correct-by Date: 04/25/2024

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

Observation: Cleaning tasks. 1) Clean the floor surface under all of the beverage fridges, and also clean the front panels. 2) Clean the wall behind the slush machine.

Correct-by Date: 05/03/2024

36. Appropriate maintenance of staff and/or public washrooms

Observation: Men's staff washroom: 1) Ensure to store paper towel in its provided dispenser (or compatible dispenser). 2) Clean the ceiling fan cover. 3) Fix the trim on the sink countertop (it is peeling off).

Correct-by Date: 04/25/2024

39. Adequate garbage and liquid waste management

Observation: Empty out all garbage cans at the front section of the store, and clean and sanitize the garbage can in front of the office.

Correct-by Date: 04/25/2024



Section 6: Inspection Details (Continued)

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Observation: Empty out all garbage cans at the front section of the store, and clean and sanitize the garbage can in front of the office.
Correct-by Date: 04/25/2024

40. General housekeeping and sanitation are satisfactory

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Observation: Cleaning tasks:

- 1) Clean the glass on all walk-in doors.
- 2) Clean the outside surface of the walk-in freezer door, plus the panels next to the door.
- 3) Clean the spill residue on the bottom chip shelf.
- 4) Clean the potable water refill station drain sink, and the outside surfaces of the cooler.
- 5) Cover the bare plywood panel next to the ATM. Ensure the finished surface is smooth, cleanable and non-absorbent (complete within 3 weeks).

Correct-by Date: 05/03/2024

46. EHO closing comments

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Observation: Recommend fixing the plastic price display panel for the shelf where flour is stored, as the panel is sticking outward and could cause a tripping hazard.