



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	Follow-Up	Pre-operational	Consultation	Other
Date of Report	18/Jul/2023			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


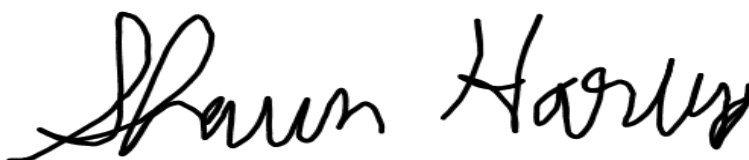
Section 2: Compliance Summary

	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	N/O		
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	N/O		
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	NO		
4	Risk assessment - minimal food preparation.	N/O			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	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	NO			29	Food contact surfaces washed>rinsed>sanitized after each use	N/O		
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	N/O		
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.	N/O			36	Sanitary maintenance of staff / public washrooms	YES		
15	Certified food handler in a supervisory role.	YES			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: Marius Driscoll	Name: Shawn Hardy
Title: 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
Reach-In Cooler	Produce open	4C	Reach-In Freezer	Reach-in freezer	-21 C
Reach-In Freezer	Stand-up 2-door	-19 C	Chest Freezer	White chest freezer	-18.9 C
Reach-In Freezer	Danby freezer	-5 C	Chest Freezer	Chapman chest	-19 C
Reach-In Cooler	Sandwich cooler	2.5 C	Chest Freezer	Pies/pastries	-5 C
Reach-In Cooler	Dairy, produce	2.5 C	Reach-In Freezer	Reach-in freezer	-16 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.

7. Frozen Food Holding and Storage below -18°C or 0°F

NWT Reg 097-2009 - FESR 33(2)(b) - Failure to ensure potentially hazardous frozen food is stored, displayed and transported at temperature not greater than -18°C

Observation: Celcold chest freezer (pies and pastries) and Danby freezer (warehouse):

Adjust or repair the freezer immediately; Do not store any hazardous foods in the unit until it is able to maintain hazardous food at or -18°C (0°F) or less; Ensure all frozen hazardous foods are stored at -18°C (0°F) or less;

Correct-by Date: 07/18/2023

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

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Observation: Ensure to use the provided thermometer to check storage and internal food temperatures; ensure to take effective corrective actions when cold storage units (fridges and freezers) are not holding required temperatures (at or below -4C and -18C respectively).

Correct-by Date: 07/18/2023

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

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Observation: Ensure all non-food contact surfaces are clean and maintained in good repair:

- Clean the tops of the packaged food products (including canned foods and food in jars).
- Clean the interior surfaces of the microwave oven (front of the store).
- Clean the front end of the coolers and freezer at the front of the store.

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

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Observation: Ensure floors or floor coverings are kept clean and in good repair:

- Clean the warehouse floors (especially the high-traffic areas where this is noticeable dried liquid residue and grime). Ensure it is regularly cleaned.
- Clean the floor in the staff lounge. Ensure it is regularly cleaned.
- Fix the diamond plate floor covering in the warehouse (at the receiving bay) where the plates are lifting/curling.

Correct-by Date: 07/25/2023



Section 6: Inspection Details (Continued)

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Correct-by Date: 07/25/2023

37. Lighting adequate for food preparation/cleaning

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Observation: Seacan ceiling light (where the new walk-in freezer is located): provide a protective cover for the uncovered ceiling light, or replace the bulb with a shatter-resistant one.

Correct-by Date: 07/25/2023