



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

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|--------------------|---|-----------|-----------|-------------------|--------------|-------|
| Establishment Name | Territorial Agrifood Association | | | | | |
| Address | , , NT X1A 2P4 | | | | | |
| Facility Type | Program: Food - Facility: Facility Based Food Operation | | | | | |
| Report Type | Routine | Complaint | Follow-Up | Pre-operational X | Consultation | Other |
| Date of Report | 27/Jul/2023 | | | Permit Number | | |

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. | NO | | | 24 | Appropriate maintenance of food contact surfaces | YES* | | |
| 3 | Risk assessment - extensive food preparation. | YES | | | 25 | Appropriate maintenance of non-food contact surfaces | YES | | |
| 4 | Risk assessment - minimal food preparation. | N/A | | | 26 | No room with food used for sleeping purposes | YES | | |
| 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/O | | | 30 | Appropriate two-compartment sink available and used | N/O | | |
| 9 | Food is cooked to a high enough safe internal temperature. | YES | | | 31 | Appropriate three-compartment sink available and used | N/O | | |
| 10 | Hot holding food to a safe internal temperature of 60°C (140°F). | N/O | | | 32 | The proper method used for manual dishwashing | N/O | | |
| 11 | The facility uses a proper re-heating method. | N/O | | | 33 | The high-temperature dishwasher is operating appropriately | YES | | |
| 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 | YES | | |
| 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. | N/O | | | 37 | Lighting adequate for food preparation/cleaning | YES | | |
| 16 | Free from infectious disease and confirmation of non-infection. | YES | | | 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. | NO | X | | | | | | |

Section 3: Inspection Outcome

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|-------------------------|---|---------------------------|------------|-----------------------------|--|
| Satisfactory Compliance | X | Follow Up Required (Date) | 07/27/2023 | Item(s) Seized or Discarded | |
| Permit Revoked | | Warning Letter Issued | | Fine Issued | |

Section 4: Signature

| Person In Charge | Environmental Health Officer |
|---|---|
|  |  |
| Name: Tony Procure | Name: Chloe LeTourneau |
| Title: Territorial Agrifood Association Event 2nd | Title: Public Health Officer |



Section 5: Temperature and Sanitization Records

| Food | Holding Type | Temperature | Food | Holding Type | Temperature |
|-------------------|--------------|-------------|------|--------------|-------------|
| Raw packaged meat | Cold Holding | -1 C | | | C |
| | | C | | | C |
| | | C | | | C |
| | | C | | | C |
| | | C | | | C |

| Equipment | Description | Temperature | Equipment | Description | Temperature |
|----------------|----------------|-------------|-----------|-------------|-------------|
| Walk-In Cooler | IR air reading | 12C | | | C |
| | | C | | | C |
| | | C | | | C |
| | | C | | | C |
| | | C | | | C |

| Warewashing Unit | Sanitization Method | Sanitizer Name | Sanitizer Type | Strength (ppm) | Temperature |
|------------------|---------------------|----------------|----------------|----------------|-------------------|
| Mechanical | High Temp | | | | 71 at the plate 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.

2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.

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Observation: The Food Establishment Permit was provided to one of the event planners at the time of the inspection.

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

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Observation: Ensure that both the walk-in cooler and walk-in freezer and any other cold holding equipment is supplied with a thermometer to monitor protective temperatures.

21. Supply of potable hot and cold running water under pressure

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Observation: The faucet of the hand sink in the single occupancy washroom was not operational at the time of the inspection. Replace batteries, or repair as needed.

21. Supply of potable hot and cold running water under pressure

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Observation: The flow of water at the hand sink in the double occupancy washroom was slow. Monitor the flow of water and ensure adequate pressure is maintained to allow for proper hand washing.

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: The hand sink in the back of house food handling area was not adequately stocked. Liquid hand soap was added to the hand sink at the time of the inspection.

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: Ensure all hand sinks are adequately stocked with single use paper towel in or on a dispenser and liquid hand soap, including washrooms.



Section 6: Inspection Details (Continued)

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Observation: Ensure all hand sinks are adequately stocked with single use paper towel in or on a dispenser and liquid hand soap, including washrooms.

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

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36. Appropriate maintenance of staff and/or public washrooms

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Observation: See hand sink comments for further detail.

Clean and disinfect washrooms prior to seated service and remove all non-essential items including boxe(s) of supplies.

39. Adequate garbage and liquid waste management

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Observation: Ensure there are a sufficient number of garbage bins located throughout the facility including near all hand sinks.

44. Other EHO observations

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Observation: Ensure food and containers of food are not stored directly on the floor, move any items off of the floor and onto shelves at least 6 inches above the ground.

45. Other EHO observations

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Observation: Wash and sanitize all food contact surfaces including service ware such as glasses, utensils, etc. prior to use.

46. EHO closing comments

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Observation: A pre-operational inspection of the commercial kitchen located at 5125 51 Street was conducted today. This is the base of operations for the Territorial Agrifood Association's NWT Culinary Festival Events taking place July 28-30. The items identified on the report require follow up by the event organizer. Corrective actions taken can be confirmed with the EHO via email.

Correct-by Date: 07/27/2023