

Establishment NameTetlit Co-op

Mailing AddressP.O Box 27 Fort McPherson NT XOE 030

Physical Address

Routine InspectionXComplaintFollow-up InspectionIf follow-up, date of previous inspection (d/m/y);

Permit Number:Applied for renewal

Permit Posted:YesNo

Date of inspection: (d/m/y)05/10/21

CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND Circle One of: YES (In compliance) NO (not in compliance) NOB (not observed) NA (not applicable)

Mark "✓" In Box: R (repeat violation) CDI (controlled during inspection)

Compliance Status

CDI

R

Time/Temperature of Potentially Hazardous Foods

101 Cold holding temperatures ≤ 4°CYES NO NA NOB

102 Hot holding temperatures ≥ 60°CYES NO NA NOB

103 Proper cooking of raw food of animal originYES NO NA NOB

104 Proper cooling time and temperaturesYES NO NA NOB

105 Adequate equipment to maintain food temperaturesYES NO NA NOB

106 Proper monitoring of temperaturesYES NO NA NOB

107 Proper reheating procedures for hot holdingYES NO NA NOB

108 Proper thawing proceduresYES NO NA NOB

Food, Water and Ice from Approved Sources

301 Food obtained from approved sourcesYES NO NOB

302 Food in good condition, safe and unalteredYES NO NOB

303 Food properly labeledYES NO NOB

Compliance Status

CDI

R

Personal Hygiene of Food Service Workers

201 Hands clean & properly washedYES NO NOB

202 Adequate handwashing facilities supplied & accessibleYES NO NOB

203 Food handlers free of disease or condition that may spread through foodYES NO NA NOB

204 Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared foodYES NO NA NOB

205 Food training certificationYES NO NA NOB

Potentially Hazardous Foods Protected from Contamination

401 Food separated and protectedYES NO NA NOB

402 Food contact surfaces cleaned and sanitizedYES NO NA NOB

403 Facility free of pests (vermin and insects)YES NO NOB

404 Toxic chemicals properly labeled, stored or used to prevent food contaminationYES NO NOB

405 Proper disposal of returned, previously served foodYES NO NOB

Food Temperature Observations					
Item / Location		Temp (°C)	Item / Location		Temp (°C)
Produce cooler		3.8	Ice cream freezer		-22
Dairy cooler		2.2	White chest freezer		-26
Deli cooler		2.6	Walk in cooler		4.4
Meat freezer		-26	Walk in freezer		-27

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	At time of inspection minimal food preparation was observed.	
	Many food items passed best before date were observed on the shelves and marked down food items hid best before date. Food items should be checked regularly and rotated. Additionally when marking down food items passed BB date ensure date remains visible to customers. * REPEAT VIOLATION *	8/10/21
303	Repackage fruit/vegetables were improperly labeled. Ensure all repackage food items not in original packaging are labeled with contents.	7/10/21

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND Circle One of: YES (In compliance) NO (not in compliance) NOB (not observed) NA (not applicable)

Mark "✓" In Box: R (repeat violation) CDI (controlled during inspection)

Compliance Status

CDI

R

Food Equipment and Utensils

501 Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.YES NO NA NOB

502 Appropriate procedures followed for mechanical and/or manual dishwashingYES NO NA NOB

503 Proper storage of frozen food itemsYES NO NA NOB

504 Food stored in food grade materialYES NO NA NOB

505 Equipment and utensils that contact food are corrosion resistant and non-toxicYES NO NOB

506 Equipment in good repair, cleaned and sanitizedYES NO NOB

General Sanitation

701 Garbage & refuse properly disposed and facilities maintainedYES NO NOB

702 Non-food contact surfaces properly constructed, in good repair and cleanYES NO NOB

703 Food handlers properly attired and good personal hygieneYES NO NA NOB

704 Adequate protection from vermin and insect pestsYES NO NOB

705 Living or sleeping quarters separated from food service areaYES NO NA NOB

706 Birds or animals other than guide dogs excluded from premisesYES NO NA NOB

707 Wiping cloths used properly and stored in sanitizing solutionYES NO NA NOB

Compliance Status

CDI

R

Physical Facilities

601 Food contact surfaces properly constructed or located. Acceptable material used.YES NO NA NOB

602 Hot & cold water available; adequate pressureYES NO NOB

603 Proper disposal of sewage & waste waterYES NO NOB

604 Toilet facilities: adequate number, properly constructed, supplied and cleanedYES NO NOB

605 Adequate lighting; lighting protectedYES NO NOB

606 Adequate mechanical ventilation; Premises clean, uncluttered, cleaning and maintenance equipment properly storedYES NO NA NOB

Testing Devices/Logging of Temperatures

801 Working dishwasher temperature and pressure gaugesYES NO NA NOB

802 Chemical test kits and/ or papers providedYES NO NA NOB

803 Temperature logs maintained for refrigerated storage units (non-regulatory requirement)YES NO NA NOB

Other

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
202	Produce hand wash sink was obstructed with cleaning chemical. Hand sink must always be easily accessible and unobstructed.	CDI
401	Boxes of food items were observed to be placed directly on the floor throughout the store and walk in freezer. Ensure all food items are placed 15cm/Conch off the floor.	8/10
604	Equip staff washroom with single use paper towel in the dispenser.	8/10
	The produce/cooler aisle was cluttered with household good. Unclutter aisle to allow easy cleaning and congestion.	

Enforcement Action: (Mark "✓", If Applicable)

Re-Inspection Required: YesXNo

Approximate Date of Re-Inspection:

Establishment Closed: YesNoX

Food Discarded:Other

Person in Charge Name:Conrad Butters

Person in Charge Signature:

Date (d/m/y)6/10/21

Environmental Health Officer Name:Vanessa Agins

Environmental Health Officer Signature:

Date (d/m/y)6/10/21