



Government of  
Northwest Territories

Gouvernement des  
Territoires du Nord-Ouest

## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	The Best Bannock					
Address	10 Reliance St Inuvik NT X0E 0T0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	28/Mar/2024			Permit Number	NT-14605	

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.	NO			23	Proper use and storage of clean utensils	YES*		
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.	N/O			28	Food grade products for food contact surface sanitization	YES		
7	Frozen food holding and storage below -18°C or 0°F.	N/O			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	YES*		
9	Food is cooked to a high enough safe internal temperature.	N/O			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/O			32	The proper method used for manual dishwashing	YES		
11	The facility uses a proper re-heating method.	N/O			33	The high-temperature dishwasher is operating appropriately	N/A		
12	Monitoring of food safety temperatures.	N/O			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.	N/O			36	Sanitary maintenance of staff / public washrooms	N/A		
15	Certified food handler in a supervisory role.	YES			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	N/A		
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	N/O		
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		Follow Up Required (Date)	<input checked="" type="checkbox"/>	04/04/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

#### Person In Charge

#### Environmental Health Officer

Name: Lawrence Sittichini

Name: Lucky Giroh

Title: Owner

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.

1. Facility obtained a valid NWT Environmental Health Food Establishment permit.

NWT Reg 097-2009 - FESR 7 - A person shall not operate a food establishment unless he or she holds a valid food establishment permit.

Observation: This is pre-operational inspection.

Correct-by Date: 03/28/2024

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

NWT Reg 097-2009 - FESR 10(3) - Failure to post food establishment permit or copy in conspicuous or authorized location

Observation: Ensure to post valid permit

Correct-by Date: 03/28/2024

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

Observation: Operator will get potable water from Stanton

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

Observation: Soap, paper towel observed but the running water will be bottled water said the operator

23. Proper use and storage of clean utensils

Observation: Single disposable items would be used Protect single-use utensils from contamination;

29. Food contact surfaces washed>rinsed>sanitized after each use and following any operations when contamination may have occurred

Observation: Wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary;

37. Lighting adequate for food preparation/cleaning



**Section 6: Inspection Details (Continued)**

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37. Lighting adequate for food preparation/cleaning

- Observation: Provide all light fixtures with protective covers or non-shatter bulbs

39. Adequate garbage and liquid waste management

- Observation: Ensure wastes are disposed of in an approved manner.

40. General housekeeping and sanitation are satisfactory

- Observation: Maintain the premises in a clean and sanitary manner;

46. EHO closing comments

- Observation: Operator food mobile food unit has the following equipment: Two compartment sink, dedicated hand washing sink, prep-cooler and a chest freezer. Deep fryer, potable water tank and waste water tank. The equipment were not in operation at the time of pre-operational inspection. The operator has food safety certification. Based on the above premises the facility is granted conditional approval for seasonal food permit: Ensure facility is thoroughly clean and the proper wash rinse and sanitize is practiced when in operation.