

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

Establishment Name	Brock Steen o/a The Grub Box					
Address	Ibyuk Cres 532 Tuktoyaktuk NT X0E 1C0					
Facility Type	Program: Food - Facility: Mobile Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	12/Apr/2024			Permit Number	NT-14612	

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.	N/O*			23	Proper use and storage of clean utensils	YES*		
2	The permit is posted in a conspicuous location.	N/O*			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.	YES			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	N/O*		
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.	YES*			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.	N/O			38	Mechanical ventilation operable where required	YES*		
17	All foods are obtained from acceptable sources.	N/O			39	Adequate garbage and liquid waste management	YES*		
18	Separate raw foods storage and handling.	N/O			40	General housekeeping and sanitation are satisfactory	N/O*		
19	Food is protected from potential contamination and adulteration.	N/O			41	Pest control / adequate protection of pests	YES*		
20	Toxic/poisonous substances are stored separately from food.	N/O			42	Exclusion of live animals on the premises	N/O		
21	Supply of hot and cold running water under pressure.	YES*			43	Observation of health hazards	N/O		
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
Virtual/remote inspection - emailed	
Name: Brock Steen	Name: Shawn Hardy
Title: Owner/operator	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.

- Observation: Operator is in the process of obtaining a GNWT food establishment permit.

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

- Observation: See above.

6. Cold Holding and Storage of food below 4°C or 40°F

- Observation: Ensure to keep potentially hazardous foods at an internal temperature of 4°C (40°F) or less.

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

- Observation: Ensure all frozen hazardous foods are stored at -18°C (0°F) or less. Provide adequate frozen storage space for hazardous food storage.

9. Food is cooked to a high enough safe internal temperature for the high risk food type

- Observation: For your information:

Cook poultry (cut or ground) at 74°C;

Cook food-mixtures containing poultry, egg, meat, fish or other potentially hazardous food at 74°C (165°F) for at least 15 seconds.

Cook pork (and pork products) and ground meats (other than poultry) at 71°C (160°F) for at least 15 seconds.

10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)

- Observation: Ensure food is held above 60°C (140°F) after cooking / rapid re-heating.



Section 6: Inspection Details (Continued)

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Observation: Ensure food is held above 60°C (140°F) after cooking / rapid re-heating.

11. Proper Re-Heating Method Used

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

- Observation: As confirmed by the operator.

15. Certified Food Handler in Supervisory Role

- Observation: Proof of valid food safety training certification was provided by the owner/operator.

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

- Observation: Food truck is equipped with a potable water storage tank, as well as a water heater, both located inside the truck under the sinks. Owner will supply potable water supply from Stanton's Tuk (water reprocessing fill station at grocery store) and also from home drinking water supply (as needed). Confirmed that owner will clean, disinfect, and rinse the potable water storage tank prior to use.

23. Proper use and storage of clean utensils

- Observation: Operator confirmed that utensils (including utensils for customer use) will be stored in a sanitary manner, preventing their contamination.

28. Use of Approved Food Grade products for food contact surface sanitization

- Observation: Operator will use unscented chlorine bleach as disinfecting agent.

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

- Observation: For your information: wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary; wet wiping cloths to be used in an acceptable sanitizing solution at all times.

32. Proper method of wash-rinse-sanitize used for manual dishwashing

- Observation: For your information: ensure manual dishwashing includes the three steps: wash, rinse and sanitize; ensure clean wash / rinse water is provided; chlorine sanitizing solution must be at least 100 parts per million (ppm) at 24°C or greater for at least 45 seconds; ensure to provide sufficient detergent or chemicals for washing or sanitizing.

38. Mechanical ventilation operable where required

- Observation: Commercial hood exhaust is provided, is operable and is clean, as confirmed operator.

39. Adequate garbage and liquid waste management

- Observation: A garbage bin is located inside the food truck. As confirmed by operator, solid waste will be disposed of at a nearest outdoor waste disposal bin; liquid waste will be discharged at the municipal sewage lagoon facility.



Section 6: Inspection Details (Continued)

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40. General housekeeping and sanitation are satisfactory

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Observation: Cleaning tools (brooms, mops, buckets, etc.) are stored at the front of the truck and at home.

41. Pest control / Adequate protection against the entrance of insects, birds, rodents, and other pests

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Observation: Service window is screened, and operator will use a screen curtain door that attaches magnetically at the front of the truck (at the entrance).

46. EHO closing comments

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Observation: Pre-operational virtual/remote inspection conducted of The Grub Box mobile food truck using photos submitted and phone interview information provided by the owner/operator. No objections to the issuance of the requested GNWT seasonal food establishment permit.