



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	The Roost Restaurant					
Address	108 MacKenzie Rd PO Box 1983, Inuvik , NT X0E 0T0					
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	23/May/2023			Permit Number	NT-13978	

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.	YES			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.				28	Food grade products for food contact surface sanitization	YES		
7	Frozen food holding and storage below -18°C or 0°F.				29	Food contact surfaces washed>rinsed>sanitized after each use	YES		
8	Proper food cooling method used.				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	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).				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.	N/O			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	YES*			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			
15	Certified food handler in a supervisory role.	NO			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.	NO	<input checked="" type="checkbox"/>		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: Terry Elkhatib ( operator unable to sign due to pen issues)	Name: Vanessa Agira
Title: Owner	Title: Environmental Health Officer





### Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
cheese	Cold Holding	3 C			C
gravy	Hot Holding	62 C			C
Donair meat	Cold Holding	4.3 C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler	dough cooler	1.4C			C
Reach-In Cooler	produce	3.6 C			C
Chest Freezer	chinese food	-18 C			C
Chest Freezer	2	-19 C			C
Chest Freezer	1	-25 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.

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Observation: Permit has been expired since Jan 2023, renew food permit. EHO provided food permit application at time of inspection  
Correct-by Date: 05/25/2023

13. Proper hand hygiene practice by food handlers

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Observation: Reminder: Change single use disposable gloves often i.e. after each task and ensure to wash hands every time new gloves are worn.

15. Certified Food Handler in Supervisory Role

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Observation: Operators must ensure that at least one operator or food establishment worker who has completed an acceptable food safety program is present in the food establishment during its hours of operation;  
Correct-by Date: 06/23/2023

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

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Observation: Some food items in the chest freezer were not covered. Cover all food in storage

46. EHO closing comments

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Observation: Booza box was not in operation at time of inspection.