



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	The Smoky Moose					
Address	Box 1195 Inuvik NT X0E 0T0					
Facility Type	Program: Food - Facility: Home Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational	Consultation <input checked="" type="checkbox"/>	Other
Date of Report	25/Oct/2023			Permit Number	NT-14464	

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/A			23	Proper use and storage of clean utensils	N/O		
2	The permit is posted in a conspicuous location.	N/A			24	Appropriate maintenance of food contact surfaces	N/O		
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.	YES*			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	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	YES*			29	Food contact surfaces washed>rinsed>sanitized after each use	N/O		
8	Proper food cooling method used.	YES*			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/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES*			32	The proper method used for manual dishwashing	N/O		
11	The facility uses a proper re-heating method.	N/A			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/A			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	YES*		
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.	N/O			40	General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	N/O			41	Pest control / adequate protection of pests	N/O		
20	Toxic/poisonous substances are stored separately from food.	N/O			42	Exclusion of live animals on the premises	NO		
21	Supply of hot and cold running water under pressure.	YES			43	Observation of health hazards	NO		
22	Handwashing stations are provided & adequately supplied.	N/O*							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	11/13/2022	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Scott Simm

Name: Lucky Giroh

Title: Mr.

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
Chest Freezer	Small size located in	-18C			C
		C			C
		C			C
		C			C
		C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
N/A					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.

3. Extensive Food Preparation - involving three or more food preparation steps/critical control points.

- Observation: Operator proposing to offer to the public smoked meat, coleslaw and other food items.

5. Intermediate Food Preparation - two to three food preparation steps/critical control points.

- Observation: The process will involve two or three food preparation steps

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

- Observation: Operator has a small chest freezer.

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

- Observation: Frozen food observed frozen at the time of inspection

8. Proper Food Cooling Method Used - 60°C (140°F) to 20°C (68°F) within 2 hours and 20°C (68°F) to 4°C (40°F) within 4 hours

- Observation: Operator has capacity to perform this process

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

- Observation: Three meat smoking equipment observed at the time of inspection , ability to cook meat will be verified during pre-inspection

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

- Observation: A hot holding unit observed but was not in operation at the time of inspection to verify its functionality



Section 6: Inspection Details (Continued)

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Observation: A hot holding unit observed but was not in operation at the time of inspection to verify its functionality

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

Observation: Special probe thermometer to monitor cooked meat internal temperature observed

17. All foods in the food establishment are obtained from acceptable sources

Observation: Operator proposes to get food from approved supplier by air transportation from Dawson.

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

Observation: This is a home based and operator was informed to provide a dedicated hand washing station, that is not in a washroom.

36. Appropriate maintenance of staff and/or public washrooms

Observation: Washroom for operator observed. This is a takeaway food facility

38. Mechanical ventilation operable where required

Observation: Meat smoking equipment is located outdoor for natural ventilation

39. Adequate garbage and liquid waste management

Observation: This will be verified during the pre-inspection

42. Exclusion of live animals on the premises, subject to exemptions

Observation: Operator has a dog. This was discussed, and operator promised the dog will be locked away when handling food. Also, will provide a gate.

46. EHO closing comments

Observation: The operator was previously permitted to operate fixed food establishment but has moved to a new location. Operator is hoping to commence operation in November 15, 2023. This was a consultation inspection .