



FOOD ESTABLISHMENT INSPECTION REPORT

NT-13553

Section 1: Facility Information

Establishment Name	NWT Brewing Company / Woodward Brewhouse and Eatery					
Address	3905 Franklin Ave, Yellowknife					
Facility Type	FE					
Report Type	<input checked="" type="radio"/> Routine	<input type="radio"/> Complaint	<input type="radio"/> Follow-Up	<input type="radio"/> Pre-operational	<input type="radio"/> Consultation	<input type="radio"/> Other
Date of Report	Feb. 17, 2023			Permit Number		

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.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			23 Proper use and storage of clean utensils	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
2 The permit is posted in a conspicuous location.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			24 Appropriate maintenance of food contact surfaces	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
3 Risk assessment - extensive food preparation.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			25 Appropriate maintenance of non-food contact surfaces	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
4 Risk assessment - minimal food preparation.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input checked="" type="radio"/> N/A			26 No room with food used for sleeping purposes	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
5 Risk assessment - intermediate food preparation.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input checked="" type="radio"/> N/A			27 Dipper well with running water	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input checked="" type="radio"/> N/A		
6 Cold holding and storage of food below 4°C or 40°F.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			28 Food grade products for food contact surface sanitization	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
7 Frozen food holding and storage below -18°C or 0°F.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			29 Food contact surfaces washed>rinsed>sanitized after each use	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
8 Proper food cooling method used.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			30 Appropriate two-compartment sink available and used	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input checked="" type="radio"/> N/A		
9 Food is cooked to a high enough safe internal temperature.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			31 Appropriate three-compartment sink available and used	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input checked="" type="radio"/> N/A		
10 Hot holding food to a safe internal temperature of 60°C (140°F).	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			32 The proper method used for manual dishwashing	<input checked="" type="radio"/> YES <input type="radio"/> NO <input checked="" type="radio"/> N/O <input type="radio"/> N/A		
11 The facility uses a proper re-heating method.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			33 The high-temperature dishwasher is operating appropriately	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
12 Monitoring of food safety temperatures.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			34 Low-temperature dishwasher operating appropriately	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
13 Proper hand hygiene practice by food handlers.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			35 Floors, walls, and ceilings are maintained in a sanitary condition	<input checked="" type="radio"/> YES <input checked="" type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
14 Acceptable personal hygiene and behaviour or practices.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			36 Sanitary maintenance of staff / public washrooms	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
15 Certified food handler in a supervisory role.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			37 Lighting adequate for food preparation/cleaning	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
16 Free from infectious disease and confirmation of non-infection.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			38 Mechanical ventilation operable where required	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
17 All foods are obtained from acceptable sources.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			39 Adequate garbage and liquid waste management	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
18 Separate raw foods storage and handling.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			40 General housekeeping and sanitation are satisfactory	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
19 Food is protected from potential contamination and adulteration.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			41 Pest control / adequate protection of pests	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
20 Toxic/poisonous substances are stored separately from food.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			42 Exclusion of live animals on the premises	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input checked="" type="radio"/> N/A		
21 Supply of hot and cold running water under pressure.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A			43 Observation of health hazards	<input checked="" type="radio"/> YES <input checked="" type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A		
22 Handwashing stations are provided & adequately supplied.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> N/O <input type="radio"/> N/A						

Section 3: Inspection Outcome

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

Section 4: Signature

Person In Charge	Environmental Health Officer
Name: MIRANDA STEVENS	Name: Colin Macz
Title: OWNER/CM	Title: EHO



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
not held 1	62				
2	76				

Equipment	Description	Temperature	Equipment	Description	Temperature
cold hold 1		2.3	cold 2	1.1	
2		2.7	" 5	3.2	
walk in cold		3.8			
frozen hold		-23			

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature

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.

35) floor covering in brewing room damaged, subfloor wood exposed - repair to smooth, non-absorbent, easily cleanable surface

surface sanitizer - is Quat, measured @ ~200 ppm

high temp dishwasher reports ~87°C plate level ~76°C
chemical glasswasher has detectable sanitizer, stocked and being actively monitored