



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	The Woodyard Brewhouse and Eatery					
Address	3905 Franklin Ave Yellowknife NT X1A 2S6					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	22/Feb/2024			Permit Number	NT-13553	

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


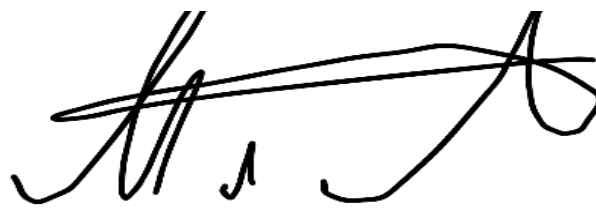
Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	YES*			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/O		
6	Cold holding and storage of food below 4°C or 40°F.	YES			28	Food grade products for food contact surface sanitization	YES		
7	Frozen food holding and storage below -18°C or 0°F.	YES			29	Food contact surfaces washed>rinsed>sanitized after each use	YES		
8	Proper food cooling method used.	YES			30	Appropriate two-compartment sink available and used	YES		
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	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.	YES			34	Low-temperature dishwasher operating appropriately	YES		
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	YES		
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	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*	X		40	General housekeeping and sanitation are satisfactory	YES*	X	
19	Food is protected from potential contamination and adulteration.	NO	X		41	Pest control / adequate protection of pests	YES		
20	Toxic/poisonous substances are stored separately from food.				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	X	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: Brain Hubbard	Name: Angela Fiadjoe
Title: Chef	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
-Bachaman	Hot Holding	63 C			C
- Gravy	Hot Holding	68 C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler	Prep Area	0.5C	Reach-In Cooler	Kitchen(Double door)	1.3 C
Reach-In Cooler	Prep Area	0 C			C
Reach-In Freezer	Prea Area	-19.5 C			C
Prep Cooler	Kitchen	1.8 C			C
Walk-In Cooler		1.8 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: Operator have a renewal application in process.

18. Separate raw foods from ready-to-eat foods during storage and handling

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Observation: Cooked chicken wings were stored below raw meat. Store raw foods separate and below cooked / ready-to-eat foods. The operator was directed to move cooked foods above raw meat. This was corrected during the inspection.

Correct-by Date: 02/22/2024

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

NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination

Observation: A tray of chicken was placed directly on the floor. Food items must be placed at least 6 inches off the floor to ensure all food is protected from and free from contamination and adulteration, and is fit for human consumption. The operator was directed to move food items off the floor. This was corrected during the inspection.

Correct-by Date: 02/22/2024

40. General housekeeping and sanitation are satisfactory

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Observation: Food residues were observed under the shelf used in the dry storage area of the prep area. Harboring food residues can easily attract pest. Maintain all areas of the premises in a clean and sanitary manner. The operator was directed to clean the lower part of the shelf. This was corrected during the inspection.

Correct-by Date: 02/22/2024

44. Other EHO observations

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Observation: Improper cooling methods were observed to be in used during inspection. Cooked gravy/sauce were stored in the refrigerator in food containers in large quantities. Safe cooling methods were discussed with the operator and was directed to portions sauce into smaller quantity before storing in the refrigerator. This was corrected during the inspection.



Section 6: Inspection Details (Continued)

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Correct-by Date: 02/22/2024

46. EHO closing comments

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Observation: A routine inspection was conducted today in this food establishment. All inspection findings were outlined to the operator and corrective actions required were taken during the inspection with no immediate concern