



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Tsiigehtchic Daycare					
Address	Tsiigehtchic NT X0E 0B0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-Up <input type="checkbox"/>	Pre-operational <input type="checkbox"/>	Consultation <input type="checkbox"/>	Other <input type="checkbox"/>
Date of Report	10/Jan/2024			Permit Number	NT-13286	

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.	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	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.	NO	X		28 Food grade products for food contact surface sanitization	YES		
7	Frozen food holding and storage below -18°C or 0°F.	NO	X		29 Food contact surfaces washed>rinsed>sanitized after each use	YES		
8	Proper food cooling method used.	N/A			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).	N/O			32 The proper method used for manual dishwashing	YES		
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.	NO			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	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			40 General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	YES			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		Follow Up Required (Date)	X	02/10/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Tawny Amos

Name: Lucky Giroh

Title: Coordinator

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
Reach-In Freezer	Whirlpool	-11C			C
Reach-In Cooler	Whirlpool	12.5 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.

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

NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures

Observation: Adjust or repair the refrigeration unit immediately; Refrigerator was adjusted at the time of inspection.

Correct-by Date: 01/10/2024

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

NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures

Observation: Adjust or repair the freezer immediately;

Correct-by Date: 01/10/2024

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

NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer

Observation: Provide an easily readable, accurate thermometer indicating thermometer to verify storage temperatures; Provide an easily readable, accurate thermometer to measure the internal temperature of potentially hazardous foods;

Correct-by Date: 02/10/2024