

**FOOD ESTABLISHMENT INSPECTION REPORT****Section 1: Facility Information**

Establishment Name	Tuktoyaktuk Child Development Centre					
Address	P.O. Box 393 Tuktoyaktuk NT X0E 1C0					
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	26/Apr/2024			Permit Number	NT-14146	

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.	N/O*			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.	YES			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	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.	N/O			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	N/O		
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	N/A		
13	Proper hand hygiene practice by food handlers.	N/O			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.	YES			37	Lighting adequate for food preparation/cleaning	YES		
16	Free from infectious disease and confirmation of non-infection.	N/O			38	Mechanical ventilation operable where required	NO		
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	NO		
19	Food is protected from potential contamination and adulteration.	NO			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.	NO							

**Section 3: Inspection Outcome**

Satisfactory Compliance		Follow Up Required (Date)	X	09/01/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

**Section 4: Signature**

Person In Charge	Environmental Health Officer
Name: Brenda Kimiksana	Name: Shawn Hardy
Title: Caregiver	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
		C			C
		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.

1. Facility obtained a valid NWT Environmental Health Food Establishment permit.

NWT Reg 097-2009 - FESR 7 - A person shall not operate a food establishment unless he or she holds a valid food establishment permit.

Observation: GNWT Food Establishment Permit currently displayed at this establishment expired in June 2022. Renewed permit must be posted.

Correct-by Date: 04/26/2024

2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.

Observation: See item 1.

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

NWT Reg 097-2009 - FESR 20(1)(c) - Failure to ensure food establishment has adequate storage facilities to safely store food and non-food items

Observation: Provide an adequately large refrigerator for the children's snacks. Consult with facility staff and with the EHO prior to purchase.

Current refrigerator (in the infant room) is too small, as stated by the operator.

Correct-by Date: 05/26/2024

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

NWT Reg 097-2009 - FESR 18(c) - Failure to ensure food establishment equipped with, in a convenient location for use only by food establishment workers, a separate hand washing basin and other things as required

Observation: Provide dedicated hand sink(s) in a convenient location in food handling area(s).

Correct-by Date: 09/01/2024

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

NWT Reg 097-2009 - FESR 18(a) - Failure to ensure food establishment of sound construction and in good repair

Observation: Cover the bare wooden trim surrounding the back of the sink countertop. Ensure that the finished surface is smooth, cleanable and non-absorbent.

Correct-by Date: 05/26/2024



**Section 6: Inspection Details (Continued)**

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Correct-by Date: 05/26/2024

38. Mechanical ventilation operable where required

NWT Reg 097-2009 - FESR 20(1)(e) - Failure to ensure food establishment equipped with adequate ventilation

Observation: Install stove hood exhaust. Operator states that the nearby windows (which can be opened), and currently recirculating stove hood fan, do not adequately dispel heat and smoke from the cooking process.

Correct-by Date: 07/01/2024

40. General housekeeping and sanitation are satisfactory

- Observation: Clean the stove hood fan filter.

Correct-by Date: 05/04/2024

46. EHO closing comments

- Observation: Establishment is currently not equipped with a dedicated utility/cleaning room supplied with a mop sink and storage hooks, and storage for cleaning agents.