

Establishment Name	Uluksaktok Quick Stop	Permit Number:	100430
Mailing Address	P.O. Box 120, Uluksaktok, NT X0E 0S0	Permit Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	Uluksaktok, NT	Date of Inspection:	Expired Jan. 2020 February 12, 2020
Routine Inspection <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-up Inspection <input type="checkbox"/>	If follow-up, date of previous inspection (d/m/y) ;

CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND	Circle One of:	YES (in compliance)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)
Compliance Status						CDI	R	
Time/Temperature of Potentially Hazardous Foods								
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	YES	NO	NA	NOB			
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	YES	NO	NA	NOB			
103	Proper cooking of raw food of animal origin	YES	NO	NA	NOB			
104	Proper cooling time and temperatures	YES	NO	NA	NOB			
105	Adequate equipment to maintain food temperatures	YES	NO	NA	NOB			
106	Proper monitoring of temperatures	YES	NO	NA	NOB			
107	Proper reheating procedures for hot holding	YES	NO	NA	NOB			
108	Proper thawing procedures	YES	NO	NA	NOB			
Food, Water and Ice from Approved Sources								
301	Food obtained from approved sources	YES	NO	NA	NOB			
302	Food in good condition, safe and unaltered	YES	NO	NA	NOB			
303	Food properly labeled	YES	NO	NA	NOB			
Personal Hygiene of Food Service Workers								
201	Hands clean & properly washed	YES	NO	NA	NOB			
202	Adequate handwashing facilities supplied & accessible	YES	NO	NA	NOB			
203	Food handlers free of disease or condition that may spread through food	YES	NO	NA	NOB			
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO	NA	NOB			
205	Food training certification	YES	NO	NA	NOB			
Potentially Hazardous Foods Protected from Contamination								
401	Food separated and protected	YES	NO	NA	NOB			
402	Food contact surfaces cleaned and sanitized	YES	NO	NA	NOB			
403	Facility free of pests (vermin and insects)	YES	NO	NA	NOB			
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO	NA	NOB			
405	Proper disposal of returned, previously served food	YES	NO	NA	NOB			

Food Temperature Observations					
Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
Pepsi fridge: 4.5°C				Ice cream freezer chest: -25°C	
Habla fridge: 2.0°C					
Small fridge (in storage/dishwash area): 4.5°C					

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
202	Provide liquid hand soap and paper towel, both in dispensers, as well as a garbage can, for both hand sinks.	Immediately
205	Provide proof of valid and recognized food safety training for at least one staff member during hours of operation. Online course options are available, please contact EHO.	June 12, 2020 (4 months)
501	Current utensil/dish washing area lacks space for the dish drying rack and drip tray. A previously existing counter-top extension was observed to have been removed after the last inspection. Consider extending the counter space, or adding a wall-mounted drip storage rack. Contact EHO before implementing either solution.	To be discussed

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (in compliance)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:		R (repeat violation)	CDI (controlled during inspection)					
Compliance Status					CDI	R	Compliance Status					CDI	R		
Food Equipment and Utensils						Physical Facilities									
601	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES	NO	NA	NOB			601	Food contact surfaces properly constructed or located. Acceptable material used.	YES	NO	NA	NOB		
602	Appropriate procedures followed for mechanical and/or manual dishwashing	YES	NO	NA	NOB			602	Hot & cold water available; adequate pressure	YES	NO	NA	NOB		
503	Proper storage of frozen food items	YES	NO	NA	NOB			603	Proper disposal of sewage & waste water	YES	NO	NA	NOB		
504	Food stored in food grade material	YES	NO	NA	NOB			604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NA	NOB		
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NA	NOB			605	Adequate lighting; lighting protected	YES	NO	NA	NOB		
506	Equipment in good repair, cleaned and sanitized	YES	NO	NA	NOB			606	Adequate mechanical ventilation;	YES	NO	NA	NOB		
General Sanitation						Testing Devices/Logging of Temperatures									
701	Garbage & refuse properly disposed and facilities maintained	YES	NO	NA	NOB			801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB		
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO	NA	NOB			802	Chemical test kits and/ or papers provided	YES	NO	NA	NOB		
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB			803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB		
704	Adequate protection from vermin and insect pests	YES	NO	NA	NOB			Other							
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB										
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB										
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB										

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
501, 802	The proper dishwashing/utensil washing steps (1. Wash, 2. Rinse, 3. Disinfect/Sanitize) were reviewed with the main operator during the inspection. Chlorine bleach test strips were provided by the EHO, and their use demonstrated during the inspection.	—
603	Main sewage line was frozen, but being addressed during the inspection. If issue continues unresolved, refrain from handling foods where hand washing and utensil washing are required. Contact EHO once issue is resolved.	Immediately

(Continued on next page.)

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	Establishment Closed: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Approximate Date of Re-Inspection:			Food Discarded: <input type="checkbox"/> Other: <input type="checkbox"/>

Person in Charge Name: <u>x Simon Anawilok-Kudlak</u>	Environmental Health Officer Name: <u>Shawn Hardy</u>
Person in Charge Signature: <u>Simon Anawilok-Kudlak</u>	Environmental Health Officer Signature: <u>Shawn Hardy</u>
Date (d/m/y): <u>12/02/2020</u>	Date (d/m/y): <u>February 12, 2020</u>

ENVIRONMENTAL HEALTH INSPECTION REPORT CONT'D

UluKhaktok Quick Stop

P.O. Box 120, UluKhaktok, NT X0E 0S0

target completion
date:

607 Provide storage shelving units for some of your food service products (such as coffee bean bags, slush syrup, disposable coffee cups/slush cups), bowls and containers and utensils, etc.

to be
discussed

Note: establishment does not have a dedicated mop sink or janitorial closet. Provide an appropriate space and storage hooks to store your cleaning equipment.

702 - For safety reasons, cover/seal off the electrical wires hanging from the service box on the ceiling in the grocery side of the store.

Immediately

- Provide door handles for the recently installed cabinets.

March 1,
2020

Main operator: x Simon Anavilok-Kudlak

Signature: Simon Anavilok-Kudlak

Date: February 12, 2020