



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Yellowknife Urban Farm					
Address	110 Niven Dr Yellowknife NT X1A 3W8					
Facility Type	Program: Food - Facility: Home Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	25/Apr/2024			Permit Number	NT-14498	

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	N/O		
2	The permit is posted in a conspicuous location.	N/A*			24	Appropriate maintenance of food contact surfaces	N/O		
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	N/O		
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.	N/O			28	Food grade products for food contact surface sanitization	N/O*		
7	Frozen food holding and storage below -18°C or 0°F.	N/A			29	Food contact surfaces washed>rinsed>sanitized after each use	N/O*		
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	N/O		
9	Food is cooked to a high enough safe internal temperature.	N/A			31	Appropriate three-compartment sink available and used	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32	The proper method used for manual dishwashing	N/O		
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.	N/O			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	N/O		
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	N/A		
15	Certified food handler in a supervisory role.	NO			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	N/A		
17	All foods are obtained from acceptable sources.	YES			39	Adequate garbage and liquid waste management	YES		
18	Separate raw foods storage and handling.	N/A			40	General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	N/O			41	Pest control / adequate protection of pests	YES		
20	Toxic/poisonous substances are stored separately from food.	N/O			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	N/O		
22	Handwashing stations are provided & adequately supplied.	N/O*							

Section 3: Inspection Outcome

Satisfactory Compliance	X	Follow Up Required (Date)	04/26/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Jocelyn Apps

Name: Chloe Dawley

Title: Operator

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.

- Observation: The operator has applied for a food permit.

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

- Observation: Ensure the Food Establishment Permit is posted once received.

13. Proper hand hygiene practice by food handlers

- Observation: Production has not yet started - hand hygiene was discussed with the operator at the time of the inspection.

15. Certified Food Handler in Supervisory Role

- Observation: The operator and primary food handler currently does not hold a valid food safety training certificate. The operator will work with the EHO to complete a food safety training program that is more appropriate to the type of food handling carried out as part of their operation (raw unprocessed agricultural products grown and harvested).

Correct-by Date: 05/25/2024

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

- Observation: The inspection was limited to the outdoor area. The operator agreed to submit a picture of their hand sink.

28. Use of Approved Food Grade products for food contact surface sanitization

- Observation: Ensure sanitizing is carried out using an approved food grade sanitizing solution at an appropriate concentration.



Section 6: Inspection Details (Continued)

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46. EHO closing comments

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Observation: A pre-operational inspection of this seasonal home-based low-risk raw unprocessed agricultural products operation was conducted today. Many items were N/O (not observed) or N/A (not applicable) as there was no active food handling observed at the time of the inspection and the inspection was limited to the outdoor area used for their operation (there is no indoor food handling).