



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Youth Center (Home Base YK)					
Address	4903 50 St Yellowknife NT X1A 3S5					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	26/Feb/2024			Permit Number	NT-14467	

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


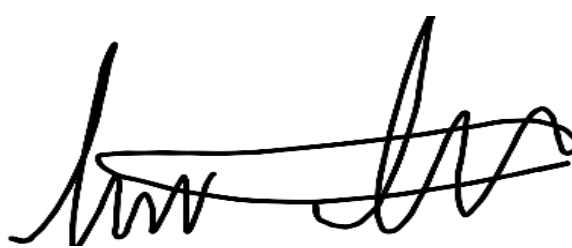
Section 2: Compliance Summary

	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.	YES			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.	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	YES		
11	The facility uses a proper re-heating method.	N/O			33	The high-temperature dishwasher is operating appropriately	YES*		
12	Monitoring of food safety temperatures.	YES			34	Low-temperature dishwasher operating appropriately	N/O		
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	N/O*		
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	N0		
22	Handwashing stations are provided & adequately supplied.	YES							

Section 3: Inspection Outcome

Satisfactory Compliance	<input checked="" type="checkbox"/>	Follow Up Required (Date)	05/26/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Brian Machona	Name: Angela Fiadjoe
Title: Youth Center Monitor	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 Cooler		3.7C	Reach-In Freezer	Located in Kitchen	-23.9 C
Reach-In Freezer		-19.9 C			C
Reach-In Cooler		2 C			C
Reach-In Freezer		-21.7 C			C
Reach-In Cooler	Located in kitchen	0.9 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.

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning  
NWT Reg 097-2009 - FESR 19 - Failure to ensure food establishment maintained in good repair  
Observation: Kichen cabinets was observed missing parts in differnt section of the kitchen. Ensure all non-food contact surfaces are clean and maintained in good repair. The operator was time for corrective action.  
Correct-by Date: 05/26/2024

33. High-Temperature Dishwasher is operating appropriately and verified.  
-  
Observation: Dishwasher seems to be a high temperature dishwasher but EHO couldn't verify rinse cycle temperature due to the setup of the dishwasher. It runs a least for an hour to get to the rinse cycle.

41. Pest control / Adequate protection against the entrance of insects, birds, rodents, and other pests  
-  
Observation: Th operator is currently not aware of intergrated pest management system in place but will follow up with management if any exit.

46. EHO closing comments  
-  
Observation: A routine inspection of this facility was completed today. All inspection findings were discussed with the operator and corrective action outlined to the operator for correction within the agreed timeline.