

Establishment Name BB Cooking	Permit Number: Pre approval
Mailing Address 5601 50th Ave. Yellowknife	Permit Posted: ☐ Yes ☒ No
Physical Address	Date of Inspection: (d/m/y) 13/11/19
Routine Inspection ☐ Complaint ☐ Follow-up Inspection ☐ 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	
Compliance Status		CDI	R
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 ($^{\circ}\text{C}$)
Fridge de liquides	1.0 $^{\circ}\text{C}$		
Fridge blanc	3.2 $^{\circ}\text{C}$		

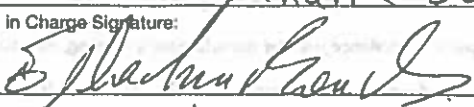
Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	Lors de l'inspection aucune nourriture était préparée.	
106	Le kiosk n'avait pas de thermomètre dans les réfrigérateurs et le congélateur. Assurez vous que tous les unités de réfrigération/congelation sont équipés avec des thermomètres.	
202	La station de lavage des mains n'était pas équipé avec du papier pour sécher les mains. Du papier à usage unique est requis pour la station de lavage des mains.	
205	L'opérateur n'avait pas la formation d'hygiène et salubrité alimentaire. Assurez vous qu'il y a une personne certifié sur place en tout temps.	
402/107	Un bac avec du savon et de l'eau javel mélanger ensemble était observé lors de l'inspection. Assurez vous d'avoir un bac avec de l'eau et Savon pour nettoyer et un bac avec de l'eau de javel à la bonne concentration pour assainir qui est pas parfumé.	

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)	NOB (not observed)	Mark "✓" in Box:		R (repeat violation)		
		NO (not in compliance)	NA (not applicable)			CDI (controlled during inspection)		
Compliance Status			CDI	R	Compliance Status		CDI	R
Food Equipment and Utensils				Physical Facilities				
501	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	
502	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)
802	Il n'y avait pas de bandelette de chlore pour vérifier la concentration de l'assainisseur. Des bandelettes sont requis. CDI	
803	Des registres de température des réfrigérateurs / congélateurs manquaient. Assurez vous de prendre la température 2x par jour et les enregistrer.	
NB	Il n'y aura pas d'utilisation de plaque pour cuisiner car elle crée des vapeurs dans l'air et le kiosk n'a pas de système de ventilation. Depuis août 2019 BB cooking préparait la nourriture dans sa maison pour vendre dans le kiosk. Bouchra s'est portée volontée d'arrêter de préparer la nourriture dans sa maison et préparer toute sur site.	

Enforcement Action: (Mark "✓", If Applicable)			
Re-Inspection Required:	Yes ☐	No ☐	Establishment Closed: Yes ☐ No ☐
Approximate Date of Re-Inspection:			Food Discarded: ☐ Other: ☐

Person In Charge Name:	Ellaheam Bouchra
Person In Charge Signature:	
Date (d/m/y)	13/11/2019

Environmental Health Officer Name:	Vanessa Agira Peter Wookman
Environmental Health Officer Signature:	
Date (d/m/y)	13/11/2019

Establishment Name: BB Cooking Permit Number: Pre approval

Mailing Address: 5601 50th Ave. Yellowknife Permit Posted: ☐ Yes ☒ No

Physical Address: 13/11/2019 Date of Inspection: (dd/m/y)

Reactive Inspection ☐ Complaint ☐ Follow-up Inspection ☐ If follow-up, date of previous inspection (dd/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.

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Compliance Status	CD	R
Time/Temperature of Potentially Hazardous Foods		
161 Cold holding temperatures ≤ 4°C	YES NO NA	HOB
162 Hot holding temperatures ≥ 60°C	YES NO NA	HOB
163 Proper cooking of raw food of initial cooking	YES NO NA	HOB
164 Proper cooking time and temperature	YES NO NA	HOB
165 Adequate equipment to maintain food temperatures	YES NO NA	HOB
166 Proper reheating procedures for hot holding	YES NO NA	HOB
167 Proper thawing procedures	YES NO NA	HOB
Food, Water and Ice from Approved Sources		
381 Food obtained from approved sources	YES NO	HOB
382 Food in good condition, safe and unadulterated	YES NO	HOB
383 Food properly labeled	YES NO	HOB
Personal Hygiene of Food Service Workers		
201 Hands clean & properly washed	YES NO	HOB
202 Adequate handwashing facilities supplied & accessible	YES NO	HOB
203 Workers free of disease or condition that may spread through food	YES NO NA	HOB
204 Food handlers using proper utensils to avoid unnecessary hand contact with food/prepared food	YES NO NA	HOB
205 Food wearing certification	YES NO NA	HOB
Potentially Hazardous Foods Protected from Contamination		
401 Food separated and protected from contamination	YES NO NA	HOB
402 Food contact surfaces cleaned and sanitized	YES NO NA	HOB
403 Facility free of pests (vermin and insects)	YES NO NA	HOB
404 Toxic chemicals properly labeled, stored or used	YES NO	HOB
405 Proper disposal of refuse, previously served food	YES NO	HOB

Food Temperature Observations

Item / Location	Temp (°C)	Temp (°C)
front drink fridge	10.0	
white fridge	3.2	

Observations and Corrective Actions

At the time of inspection no food was being prepared.

No thermometers were observed in any refrigeration units. Ensure that all refrigeration units are equipped with thermometers.

The handwash station was not equipped with paper towel in the dispenser. Ensure that the handwash station is equipped with single use paper towel in the dispenser.

The operator was not a certified food handler. Ensure that a certified food handler is present during the hours of operation.

During the inspection a bucket mixed with soap, water and bleach for cleaning was observed. Ensure that you have two separate buckets, one with soap and water for cleaning and the other with water and non-scented bleach for sanitizing.

No chemical test strips for chlorine was observed. Ensure that test strips are available to verify the sanitizing concentration.

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LEGEND Circle One of: YES (in compliance) NO (not in compliance) N/A (not applicable) Mark "✓" in Box R (repeat violation) CDI (controlled during inspection)

Compliance Status	CD	R
Food Equipment and Utensils		
501 Adequate facilities available to wash, rinse and sanitize utensils and/or equipment	YES NO NA	HOB
502 Appropriate procedures followed for appropriate use and/or storage of equipment	YES NO NA	HOB
503 Proper storage of food service equipment	YES NO NA	HOB
504 Food stored in food grade material	YES NO NA	HOB
505 Equipment and utensils that contact food are clean, sanitized and free of food residue	YES NO	HOB
506 Equipment in good repair, cleaned and sanitized	YES NO	HOB
General Sanitation		
701 Garbage & refuse properly disposed and facilities maintained	YES NO	HOB
702 Non-food contact surfaces properly cleaned and sanitized	YES NO	HOB
703 Food handlers properly stored and food protected from contamination	YES NO NA	HOB
704 Adequate protection from vermin and insect pests	YES NO	HOB
705 Living or sleeping quarters separated from food service areas	YES NO NA	HOB
706 Service areas free from drain pipe leaks	YES NO NA	HOB
707 Working clothes used properly and stored	YES NO NA	HOB
708 In working condition	YES NO NA	HOB
Testing Devices/Logging of Temperatures		
801 Working calibrated temperature and pressure gauges	YES NO NA	HOB
802 Chemical test kit and/or papers provided	YES NO NA	HOB
803 Temperature logs maintained for refrigerated storage units (non-refrigerated equipment)	YES NO NA	HOB
Other		

Observations and Corrective Actions

803 Temperature logs for refrigeration and freezer units were not observed. Ensure to take temperatures of units twice a day and maintain a log.

Usage of quiddle and hot plate will not be permitted on site as it creates steam and vapours and the kiosk does not have a ventilation system.

Since August 2019 BB cooking has been preparing food in her home to sell at the kiosk. Patricia has volunteered to stop preparing food in her home and all food preparation will occur on site.

Enforcement Action: (Mark "✓" if Applicable)

Re-inspection Required: Yes ☐ No ☒ Establishment Closed: Yes ☐ No ☐

Approximate Date of Re-inspection: 13/11/2019 Food Closed: 13/11/2019

Person in Charge Name: Patricia Environmental Health Officer Name: Vanessa Agin

Person in Charge Signature: Patricia Environmental Health Officer Signature: Vanessa Agin

Date (dd/m/y): 13/11/2019