



Government of
Northwest Territories

Gouvernement des
Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Boston Pizza					
Address	5102 48 St Yellowknife NT X1A 1N6					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up <input checked="" type="checkbox"/>	Pre-operational	Consultation	Other
Date of Report	01/Dec/2023			Permit Number	NT-13801	

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

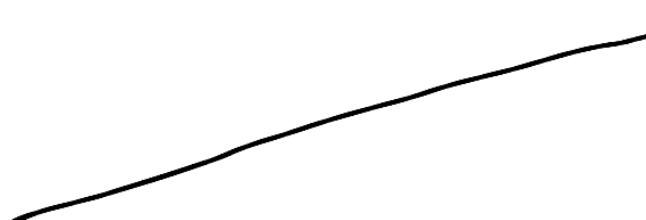
Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	N/A			23	Proper use and storage of clean utensils	N/A		
2	The permit is posted in a conspicuous location.	N/A			24	Appropriate maintenance of food contact surfaces	N/A		
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	N/A		
4	Risk assessment - minimal food preparation.	N/A			26	No room with food used for sleeping purposes	N/A		
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/A			28	Food grade products for food contact surface sanitization	N/A		
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/A		
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	N/A		
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/A		
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/A			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	N/A			35	Floors, walls, and ceilings are maintained in a sanitary condition	N/A		
14	Acceptable personal hygiene and behaviour or practices.	N/A			36	Sanitary maintenance of staff / public washrooms	N/A		
15	Certified food handler in a supervisory role.	N/A			37	Lighting adequate for food preparation/cleaning	N/A		
16	Free from infectious disease and confirmation of non-infection.	N/A			38	Mechanical ventilation operable where required	N/A		
17	All foods are obtained from acceptable sources.	N/A			39	Adequate garbage and liquid waste management	N/A		
18	Separate raw foods storage and handling.	N/A			40	General housekeeping and sanitation are satisfactory	N/A		
19	Food is protected from potential contamination and adulteration.	N/A			41	Pest control / adequate protection of pests	N/A		
20	Toxic/poisonous substances are stored separately from food.	N/A			42	Exclusion of live animals on the premises	N/A		
21	Supply of hot and cold running water under pressure.	N/A			43	Observation of health hazards	N/A		
22	Handwashing stations are provided & adequately supplied.	N/A							

Section 3: Inspection Outcome

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

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Vanessa Bartlett	Name: Angela Fiadjoe
Title:	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

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44. Other EHO observations

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Observation: Follow-up inspections were conducted off-site. Corrective actions have been confirmed taken through pictures sent by Manager via email
Correct-by Date: 11/30/2023

46. EHO closing comments

-
Observation: This follow-up inspection report is a written record that the items identified on the inspection report dated November 27, 2023 have been confirmed as corrected by the Junior Environmental Health Officer. All other items are marked as "N/A" as these were in compliance at the end of the inspection conducted on November 27, 2023
The operator was provided with a copy of the follow up report via email.



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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	27/Nov/2023			Permit Number	NT-13801	

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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.	YES			25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	N/A			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.	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	N/O		
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	YES		
13	Proper hand hygiene practice by food handlers.	YES			35	Floors, walls, and ceilings are maintained in a sanitary condition			
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms			
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning			
16	Free from infectious disease and confirmation of non-infection.	N/O			38	Mechanical ventilation operable where required			
17	All foods are obtained from acceptable sources.	YES			39	Adequate garbage and liquid waste management			
18	Separate raw foods storage and handling.	YES			40	General housekeeping and sanitation are satisfactory			
19	Food is protected from potential contamination and adulteration.	YES			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.	YES							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	11/29/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: VANESSA BARTLETT

Name: Angela Fiadjoe

Title:

Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
FOSTER 1	Cold Holding	3 C			C
FOSTER 2	Cold Holding	3 C			C
FOSTER 3(Drinks)	Cold Holding	2 C			C
FOSTER FREEZER	Cold Holding	-16 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

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

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Observation: Operator has application submitted for food permit prior to inspection

34. Low-Temperature Dishwasher operating appropriately and chemical sanitization concentration verified.

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Observation: At the time of inspection, the concentration of the bleach sanitizer of the rinse cycle was at 0, operator was informed about it and a new bleach solution was conducted to the dishwasher. A new reading after the rinse cycle was measured at 100ppm.
Correct-by Date: 11/27/2023

44. Other EHO observations

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Observation: The access way leading to the freezer and close to where the big ice machine is, was blocked with a little access to reach the freezer at the time of inspection. Items should be removed to create easy access to the freezer and also to facilitate easy cleaning of the floor.

Cardboards were seen in the cold holding fridge (FOSTER 1) at the time of inspection. All cardboards should be taken off the floor to enable effective cleaning.

Correct-by Date: 11/28/2023