



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

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.

44. Other EHO observations

-
 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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| 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 | 27/Nov/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.
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|-------------------------------|--|------------|-----|---|----|--|------------|-----|---|
| | 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 | NO | | |
| 22 | Handwashing stations are provided & adequately supplied. | YES | | | | | | | |

| Section 3: Inspection Outcome | | | | | |
|-------------------------------|--|---------------------------|-------------------------------------|------------|-----------------------------|
| Satisfactory Compliance | | Follow Up Required (Date) | <input checked="" type="checkbox"/> | 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 |

Section 6: Inspection Details

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

-
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