



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	Bush Order Provisions LTD.					
Address	180 Enterprise Dr Yellowknife NT X1A 0E9					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	03/Apr/2024			Permit Number	NT-13605	

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).	YES			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	N/A		
12	Monitoring of food safety temperatures.	YES*			34	Low-temperature dishwasher operating appropriately	N/A		
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.	NO			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	NO		
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	NO		
22	Handwashing stations are provided & adequately supplied.	YES							

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	04/29/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Marie Auger-Thomas	Name: Angela Fiadjoe
Title: Owner	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 Freezer		-20.4C			C
Reach-In Freezer		-22.6 C			C
Reach-In Cooler		0.8 C			C
Reach-In Cooler		1.1 C			C
Reach-In Cooler		2.5 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.

12. Use and Availability of Thermometers to check and monitor food safety temperatures

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Observation: The operator was directed to equipped hot holding unit used for holding cooked pizza with a functioning thermometer. This was corrected during the inspection.

18. Separate raw foods from ready-to-eat foods during storage and handling

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Observation: Raw beef stored in the freezer was above ready to eat foods and vegetables. Store raw foods separate and below cooked / ready-to-eat foods to prevent cross contamination.  
Correct-by Date: 04/04/2024

41. Pest control / Adequate protection against the entrance of insects, birds, rodents, and other pests

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Observation: There was evidence of mice droppings around dry storage area. Ensure food establishment is free of pests. Ensure food establishment is free of conditions that lead to the harbouring or breeding of pests.  
Correct-by Date: 04/29/2024

44. Other EHO observations

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Observation: The facility uses a holding tank. The operator did confirm tank hasn't been cleaned since 2021. Jr-EHO-AF will do a follow up to sample water for microbiological analysis. It was recommended to the operator to clean and disinfectant holding tank once yearly. Jr-EHO-AF will share resources on how to clean and disinfect holding tank via email with the operator.

46. EHO closing comments

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Observation: A routine inspection was completed at Bush Order Provisions today. All inspection findings was discussed with the operator for all required corrective actions to be worked on.



**Section 6: Inspection Details (Continued)**

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