

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information						
Establishment Name	Fika (at Iceblink)					
Address	5012 57 St., Yellowknife, NT X1A 1Y5					
Facility Type	Food - Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	03/07/2023			Permit Number	NT-14024	

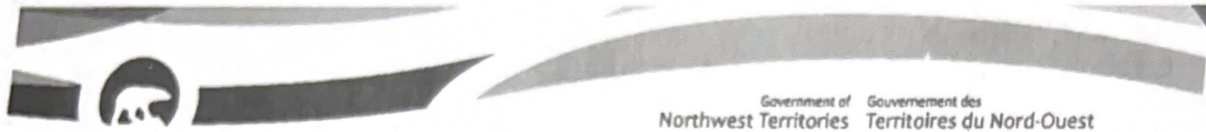
Environmental Health inspections under the authority of the Public Health Act determine the level of compliance with the Food Establishment Safety Regulation (FESR). Violations cited in this report shall be corrected within the time frame specified. Failure to comply with the requirements may result 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	
1	Obtained a valid food establishment permit.	NO			23
2	The permit is posted in a conspicuous location.	NO			24
3	Risk assessment - extensive food preparation.	N/A			25
4	Risk assessment - minimal food preparation.	YES			26
5	Risk assessment - intermediate food preparation.	N/A			27
6	Cold holding and storage of food below 4°C or 40°F.	YES			28
7	Frozen food holding and storage below -18°C or 0°F.	N/A			29
8	Proper food cooling method used.	N/A			30
9	Food is cooked to a high enough safe internal temperature.	N/A			31
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32
11	The facility uses a proper re-heating method.	N/A			33
12	Monitoring of food safety temperatures.	N/A			34
13	Proper hand hygiene practice by food handlers.	N/O			35
14	Acceptable personal hygiene and behaviour or practices.	YES			36
15	Certified food handler in a supervisory role.	NO			37
16	Free from infectious disease and confirmation of non-infection.	YES			38
17	All foods are obtained from acceptable sources.	YES			39
18	Separate raw foods storage and handling.	N/A			40
19	Food is protected from potential contamination and adulteration.	YES			41
20	Toxic/poisonous substances are stored separately from food.	YES			42
21	Supply of hot and cold running water under pressure.	YES			43
22	Handwashing stations are provided & adequately supplied.	YES			

Section 3: Inspection Outcome			
Satisfactory Compliance	Follow Up Required (Date)	Item(s) Seized or Discarded	
Permit Revoked	Warning Letter Issued	Fine Issued	

Section 4: Signature	
<p style="text-align: center; background-color: #f2f2f2;">Person in Charge</p>  <p>Name: Judith McNicol</p> <p>Title: Operator</p>	<p style="text-align: center; background-color: #f2f2f2;">Environmental Health Officer</p>  <p>Name: Rishi Maltoo</p> <p>Title: Public Health Officer</p>



Government of Northwest Territories / Gouvernement des Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information						
Establishment Name	Fika (at Iceblink)					
Address	5012 57 St, Yellowknife, NT X1A 1Y5					
Facility Type	Food - Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	03/07/2023			Permit Number	NT-14024	

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	
1	Obtained a valid food establishment permit.		NO			
2	The permit is posted in a conspicuous location.		NO			
3	Risk assessment - extensive food preparation.		N/A			
4	Risk assessment - minimal food preparation.		YES			
5	Risk assessment - intermediate food preparation.		N/A			
6	Cold holding and storage of food below 4°C or 40°F.		YES			
7	Frozen food holding and storage below -18°C or 0°F.		N/A			
	Proper food cooling method used.		N/A			
	Food is cooked to a high enough safe internal temperature.		N/A			
	Hot holding food to a safe internal temperature of 60°C (140°F).		N/A			
	The facility uses a proper re-heating method.		N/A			
	Monitoring of food safety temperatures.		N/A			
	Proper hand hygiene practice by food handlers.		N/O			
	Acceptable personal hygiene and behaviour or practices.		YES			
	Qualified food handler in a supervisory role.		NO			
	Protection from infectious disease and confirmation of non-infection.		YES			
	Ingredients are obtained from acceptable sources.		YES			
	Proper raw foods storage and handling.		N/A			
	Protection from potential contamination and cross-contamination.		YES			
	Hazardous substances are stored separately from food.		YES			
	Hot and cold running water under pressure.		YES			
	Handwashing stations are provided & adequately supplied.		YES			
23	Proper use and storage of clean utensils		YES			
24	Appropriate maintenance of food contact surfaces		YES			
25	Appropriate maintenance of non-food contact surfaces		YES			
26	No room with food used for sleeping purposes		N/A			
27	Dipper well with running water		N/A			
28	Food grade products for food contact surface sanitization		YES			
29	Food contact surfaces washed-rinsed-sanitized after each use		YES			
30	Appropriate two-compartment sink available and used		YES			
31	Appropriate three-compartment sink available and used		YES			
32	The proper method used for manual dishwashing		YES			
33	The high-temperature dishwasher is operating appropriately		N/A			
34	Low-temperature dishwasher operating appropriately		N/A			
35	Floors, walls, and ceilings are maintained in a sanitary condition		YES			
36	Sanitary maintenance of staff / public washrooms		YES			
37	Lighting adequate for food preparation/cleaning		YES			
38	Mechanical ventilation operable where required		YES			
39	Adequate garbage and liquid waste management		YES			
40	General housekeeping and sanitation are satisfactory		YES			
41	Pest control / adequate protection of pests		N/A			
42	Exclusion of live animals on the premises		YES			
43	Observation of health hazards		N/A			

Section Outcome			
Compliance		Follow Up Required (Date)	
		Warning Letter Issued	
		Fine Issued	

Person in Charge	Environmental Health Officer



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information						
Establishment Name	Fika (at Iceblink)					
Address	5012 57 St, Yellowknife, NT X1A 1Y5					
Facility Type	Food - Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	03/07/2023			Permit Number	NT-14024	

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
1	Obtained a valid food establishment permit.	NO			23	Proper use and storage of clean utensils
2	The permit is posted in a conspicuous location.	NO			24	Appropriate maintenance of food contact surfaces
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes
5	Risk assessment - intermediate food preparation.	N/A			27	Dipper well with running water
6	Cold holding and storage of food below 4°C or 40°F.	YES			28	Food grade products for food contact surface sanitization
7	Frozen food holding and storage below -18°C or 0°F.	N/A			29	Food contact surfaces washed-rinsed-sanitized after each use
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used
9	Food is cooked to a high enough safe internal temperature.	N/A			31	Appropriate three-compartment sink available and used
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32	The proper method used for manual dishwashing
11	The facility uses a proper re-heating method.	N/A			33	The high-temperature dishwasher is operating appropriately
12	Monitoring of food safety temperatures.	N/A			34	Low-temperature dishwasher operating appropriately
13	Proper hand hygiene practice by food handlers.	N/O			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.	NO			37	Lighting adequate for food preparation/cleaning
16	Free from infectious disease and confirmation of non-infection.	YES			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.	N/A			40	General housekeeping and sanitation are satisfactory
19	Food is protected from potential contamination and adulteration.	YES			41	Pest control / adequate protection of pests
20	Toxic/poisonous substances are stored separately from food.	YES			42	Exclusion of live animals on the premises
21	Supply of hot and cold running water under pressure.	YES			43	Observation of health hazards
22	Handwashing stations are provided & adequately supplied.	YES				

Section 3: Inspection Outcome			
Satisfactory Compliance		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: Judith McNicol	Name: Ritti Mattoo
Title: Operator	Title: Public Health Officer