



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

| | | | | | | |
|--------------------|---|-----------|---|-----------------|--------------|-------|
| Establishment Name | 507811 NWT. LTD O/A Freshslice Pizza | | | | | |
| Address | 480 Range Lake Rd 10 Yellowknife NT X1A 3G5 | | | | | |
| 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 | 27/Feb/2024 | | | Permit Number | NT-14560 | |

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 | YES | | |
| 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. | YES | | | 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: Harpreet Brar

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 |
|-----------|-------------|-------------|-----------|-------------|-------------|
| | | 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.

46. EHO closing comments

Observation: A follow up inspection was completed at this facility today. The corrective actions required on inspection report dated on Jan 2, 2024 have been confirmed corrected by Jr-EHO-AF. Items marked N/A were not inspected this time, as they were all confirmed in compliance during the routine inspection completed on January 2, 2024.



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| Facility Type | Program: Food - Facility: Facility Based Food Operation | | | | | |
| 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 | 02/Jan/2024 | | | Permit Number | NT-14560 | |

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 |
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| 2 | The permit is posted in a conspicuous location. | YES | | | 24 | Appropriate maintenance of food contact surfaces | YES | | |
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| 4 | Risk assessment - minimal food preparation. | N/A | | | 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. | YES | | | 30 | Appropriate two-compartment sink available and used | YES | | |
| 9 | Food is cooked to a high enough safe internal temperature. | YES | | | 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. | YES | | | 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. | YES | | | 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 | 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 | | | |
| 22 | Handwashing stations are provided & adequately supplied. | YES | | | | | | | |

Section 3: Inspection Outcome

| | | | | | |
|-------------------------|-------------------------------------|---------------------------|------------|-----------------------------|--|
| Satisfactory Compliance | <input checked="" type="checkbox"/> | Follow Up Required (Date) | 01/05/2024 | Item(s) Seized or Discarded | |
| Permit Revoked | | Warning Letter Issued | | Fine Issued | |

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Harpreet Brar

Name: Angela Fiadjoe

Title: Owner

Title: Public Health Officer



Section 5: Temperature and Sanitization Records

| Food | Holding Type | Temperature | Food | Holding Type | Temperature |
|-------------------|--------------|-------------|------|--------------|-------------|
| -Cheese | Cold Holding | -2.1 C | | | C |
| -Ground Beef | Cold Holding | -1.2 C | | | C |
| - Frozen Beef | Cold Holding | -32.9 C | | | C |
| - Uncooked pizza | Cold Holding | 2.2 C | | | C |
| - Cooked Pizza in | Hot Holding | 49 C | | | C |

| Equipment | Description | Temperature | Equipment | Description | Temperature |
|-----------------|------------------|-------------|-----------|-------------|-------------|
| Walk-In Cooler | Walk in Cooler 1 | -1.7C | | | C |
| Walk-In Freezer | Walk in Freezer | -30.4 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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6. Cold Holding and Storage of food below 4°C or 40°F

-
Observation: Recommendations were made to the operator to keep records for temperature of food received from food suppliers.

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination

Observation: Food items packaged in labelled boxes are placed directly on the floor. The operator was directed to put measures in place to keep food items at least 15 cm off the floor.

Food items must be placed 15cm off the floor to facilitate effective cleaning and prevent potential contamination.

Correct-by Date: 01/05/2024

31. Appropriate three-compartment sink available and used for manual dishwashing

-
Observation: A three compartment sink is used for manual dish washing in the facility but one compartment of the "three compartment sink" is not working. The operator has an "out of order" sign on it and uses a two compartment sink method in place of the three compartment sink. Operator washes and rinses washes in one sink and sanitizes in the second sink. Facility deals with Intermediate food and serve food on disposable food so was given four working days to get the sink fixed.

46. EHO closing comments

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Observation: A routine inspection was completed at this facility today. All inspection findings were discussed with the operator. The operator was given four working days to complete all violations identified