



Government of
Northwest Territories

Gouvernement des
Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	508061 NWT Ltd. o/a From Scratch Bake Shop & Boba					
Address	3-4907 Franklin Ave Yellowknife NT X1A 3S5					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	08/Mar/2024			Permit Number	NT-14598	

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/O*			23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	N/O			24	Appropriate maintenance of food contact surfaces	N/O*		
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	N/O			26	No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	N/O			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/A		
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	YES*		
12	Monitoring of food safety temperatures.	NO			34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	N/O			35	Floors, walls, and ceilings are maintained in a sanitary condition	NO		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	N/O		
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.	N/O			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.	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	<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: Thi Anh Thu Bui

Name: Shawn Hardy

Title: Director

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 Cooler	True	2C	Chest Freezer	QuickFrez Wood	-27 C
Reach-In Freezer	True	-21 C			C
Reach-In Cooler	Cuisinart (LHS)	-2 C			C
Reach-In Cooler	Cuisinart (RHS)	-1 C			C
Chest Freezer	Chef	-18 C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
Jet-Tech	High temperature				>82 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.

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

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Observation: Operator has applied for and is in the process of obtaining a GNWT food establishment permit.

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

NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer
Observation: Ensure that all refrigerator and freezer units are equipped with accurate indicating storage thermometers, and ensure to use these thermometers for regularly verifying storage unit temperatures.

Correct-by Date: 03/18/2024

15. Certified Food Handler in Supervisory Role

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Observation: Operator has provided proof of valid food safety training certification.

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

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Observation: Dry goods (sugar, salt, skim milk powder, etc.) were stored in labelled containers, with scoops. Ensure that: 1) Contents of open bags/packages of dry goods are stored in food-grade, covered, labelled containers; 2) Ensure that food-grade scooping utensils with sufficiently long handles are provided for each container, and that scoops are stored in a sanitary manner and preventing contamination of food sources.

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

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Observation: As discussed during the inspection., ensure to provide adequate storage facilities for your dry goods (sugar, flour, salt, etc.) For instance, perhaps the space where there are currently three (3) small fridges can be used for food storage bins.

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

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Section 6: Inspection Details (Continued)

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24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

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Observation: Ensure that equipment, including your dough roller, is adequately cleaned and disinfected each day after use. Follow manufacturer's instructions for cleaning and disinfection.

28. Use of Approved Food Grade products for food contact surface sanitization

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Observation: Operator is using a supply of unscented, consumer-grade chlorine bleach, and was provided with a chlorine test kit by the EHO during the inspection.

32. Proper method of wash-rinse-sanitize used for manual dishwashing

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Observation: Education was provided on manual wash-rinse-sanitizing steps.

33. High-Temperature Dishwasher is operating appropriately and verified.

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Observation: Establishment is equipped with a high-temperature dishwasher, which appeared to function correctly after a full cycle. Machine was also adequately supplied with detergent (and the optional rinse aid) at time of inspection.

35. Floors, walls, and ceilings are maintained in a sanitary condition and good repair

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Observation: 2 stained drop-ceiling tiles observed in the dining/serving area. Investigate and eliminate the source(s) of water entry/moisture, and replace the stained tiles.

Correct-by Date: 03/29/2024

40. General housekeeping and sanitation are satisfactory

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Observation: Operator confirmed the availability of a utility/janitorial closet inside the shopping mall that can be used with the establishment cleaning tools, such as mop bucket.

46. EHO closing comments

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Observation: Pre-operational inspection was conducted. Establishment plans to sell baked goods, and beverages such as coffee, tea, and bubble tea. EHO has no objection to approval of the GWNT food establishment permit for the operation of this establishment.