



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Keskorie					
Address	4105 Franklin Ave., Yellowknife					
Facility Type						
Report Type	Routine	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	Dec 5, 2022			Permit Number		

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

Section 3: Inspection Outcome

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

Section 4: Signature

Person In Charge	Environmental Health Officer
Name: Thomas McEneaney	Name: Col. McEneaney
Title: Director of Operations	Title: EHO