



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	KFC 1899					
Address	251 Old Airport Road Yellowknife NT X1A 0H4					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint <input checked="" type="checkbox"/>	Follow-Up	Pre-operational	Consultation	Other
Date of Report	26/Sep/2023			Permit Number	NT-14165	

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	N/A		
2	The permit is posted in a conspicuous location.	YES			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.	YES			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.	YES*			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/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.	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	N/A		
14	Acceptable personal hygiene and behaviour or practices.	YES			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.	N/A			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.	YES			43	Observation of health hazards	N/A		
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: Kabir Arora

Name: Ritti Mattoo

Title: GM

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.

9. Food is cooked to a high enough safe internal temperature for the high risk food type

- Observation: The food was not cooked properly and on cutting the big crunch patty it was observed that the meat was raw.

46. EHO closing comments

- Observation: An inspection was conducted at the facility today, it was observed that the big crunch burger patty was not being cooked properly. On cutting the patty it was observed that the patty was raw at a spot. The internal temperature recorded with calibrated probe thermometer at 79 degree Celsius. Another attempt was conducted to ensure the patty is cooked and it was observed that the internal temperature recorded at 85.1 degree Celsius and on cutting the patty was cooked. Education provided to the operator.