



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Mainstreet Donair					
Address	5022 49 St Centre Square Mall Yellowknife NT X1A 2N5					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint X	Follow-Up	Pre-operational	Consultation	Other
Date of Report	18/Jan/2024			Permit Number	NT-13534	

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

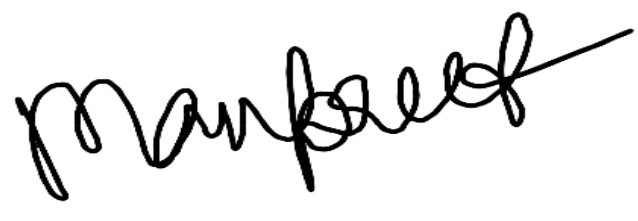

Section 2: Compliance Summary

	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/O		
2	The permit is posted in a conspicuous location.	NO			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	YES			25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	N/A			26	No room with food used for sleeping purposes	YES		
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.	NO			28	Food grade products for food contact surface sanitization	NO		X
7	Frozen food holding and storage below -18°C or 0°F.	N/A			29	Food contact surfaces washed>rinsed>sanitized after each use	NO		
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	N/O		
9	Food is cooked to a high enough safe internal temperature.	NO			31	Appropriate three-compartment sink available and used	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	NO			32	The proper method used for manual dishwashing	N/A		
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		X	34	Low-temperature dishwasher operating appropriately	N/A		
13	Proper hand hygiene practice by food handlers.	NO			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES		
14	Acceptable personal hygiene and behaviour or practices.	NO			36	Sanitary maintenance of staff / public washrooms	N/A		
15	Certified food handler in a supervisory role.	NO			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	NO		
19	Food is protected from potential contamination and adulteration.	NO			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	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.	NO							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	01/18/2024	Item(s) Seized or Discarded	X
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Manpreet	Name: Ritti Mattoo
Title: Employee	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
-Rice	Hot Holding	46 C			C
-Veggies	Hot Holding	38 C			C
-Beef samosa	Cold Holding	8 C			C
-Chicken samosa	Cold Holding	8 C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler	Beverage Air cooler	6C			C
Prep Cooler	True	5 C			C
Reach-In Cooler	Foster , right side	4 C			C
Reach-In Cooler	Foster, left side	8 C			C
Reach-In Cooler	Pepsi	4 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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2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.
NWT Reg 097-2009 - FESR 10(3) - Failure to post food establishment permit or copy in conspicuous or authorized location
Observation: Permit not posted at the time of inspection.
Correct-by Date: 01/18/2024
6. Cold Holding and Storage of food below 4°C or 40°F
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Observation: Both salad bars were not covered and the temperature was recorded at 9 degree Celsius with infrared thermometer for 3 door cooler and at 6 degree Celsius Beverage-Air cooler.
9. Food is cooked to a high enough safe internal temperature for the high risk food type
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Observation: Probe thermometer not available at the time of inspection to ensure the internal temperature of the cooked food.
Correct-by Date: 01/18/2024
10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)
NWT Reg 097-2009 - FESR 33(2)(a) - Failure to ensure potentially hazardous food is stored, displayed and transported at temperature not greater than 4°C, or equal to or greater than 60°C
Observation: Ensure food is held above 60°C (140°F) after cooking / rapid re-heating. This is a critical violation.
Correct-by Date: 01/18/2024
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: Use the provided thermometer to check storage and internal food temperatures;
(Repeat) Correct-by Date: 01/18/2024
13. Proper hand hygiene practice by food handlers
NWT Reg 097-2009 - FESR 36(1)(d) - Failure by food establishment worker to wash hands as often as necessary to prevent contamination



Section 6: Inspection Details (Continued)

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13. Proper hand hygiene practice by food handlers

NWT Reg 097-2009 - FESR 36(1)(d) - Failure by food establishment worker to wash hands as often as necessary to prevent contamination of food

Observation: This is a critical violation. Operator/worker must wash hands as often as is necessary to prevent the contamination of food. It was observed during the inspection that staff did not do proper hand washing in between two different tasks.

Correct-by Date: 01/18/2024

14. Acceptable personal hygiene and behaviour or practices

NWT Reg 097-2009 - FESR 36(1)(b) - Failure by food establishment worker to exhibit cleanliness and good personal hygiene

Observation: Operator/worker must refrain from behaviours or practices that may result in the contamination of food.

Correct-by Date: 01/18/2024

15. Certified Food Handler in Supervisory Role

NWT Reg 097-2009 - FESR 37(4) - Failure to ensure in food establishment, during its hours of operation, presence of operator or food establishment worker who has completed acceptable food safety program

Observation: Operators must ensure that at least one operator or food establishment worker who has completed an acceptable food safety program is present in the food establishment during its hours of operation;

Correct-by Date: 02/18/2024

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

NWT Reg 097-2009 - FESR 31(c) - Failure to ensure food clearly and properly labelled

Observation: All cans, containers or wrappings of food must be clearly and properly labelled; Displayed food must be enclosed or covered in a manner to prevent contamination;

Correct-by Date: 01/18/2024

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: Ensure hand sink(s) used for hand washing are kept clear and accessible to facilitate proper hand hygiene.

Correct-by Date: 01/18/2024

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

NWT Reg 097-2009 - FESR 38 - Failure to ensure food contact surfaces, equipment and utensils maintained in good repair and clean and sanitary condition

Observation: Ensure that the equipment or utensils are sprayed or rinsed with a chemical solution of an acceptable concentration. No food grade sanitizer available during the inspection. Staff not knowledgeable about food grade sanitizer. Education provided to the staff. Chlorine (bleach) sanitizer test strips provided to the staff to be able to verify the strength of the sanitizing solution.

(Repeat) Correct-by Date: 01/18/2024

29. Food contact surfaces washed>rinsed>sanitized after each use and following any operations when contamination may have occurred

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Observation: Keep cloths clean, in good repair, and restricted to a single task; Ensure instructions for cleaning food processing equipment are posted in an accessible place. Wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary; Wet wiping cloths to be used in an acceptable sanitizing solution at all times;

Correct-by Date: 01/18/2024

40. General housekeeping and sanitation are satisfactory

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Observation: Maintain the premises in a clean and sanitary manner;

Correct-by Date: 01/18/2024



Section 6: Inspection Details (Continued)

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44. Other EHO observations

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Observation: At the time of the inspection, it was observed that the hot holding unit was not at appropriate temperature. Hot held foods were recorded at below 60 degree Celsius with a calibrated probe thermometer such as rice at 46 degree Celsius, veggies at 38 degree Celsius. Food discarded during inspection.

45. Other EHO observations

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Observation: During inspection it was observed that cold held foods were stored at room temperature and uncovered. Probe thermometer (calibrated) recorded temperature of beef and chicken samosa at 8 degree Celsius, sliced onions at 7 degree Celsius, tabbouleh at 9 degree Celsius. Food was discarded during the inspection. Food items not labelled with name and date of preparation. High heat dishwasher is being used and the temperature recorded with dish temp was 75.6 degree Celsius. Temperature at gauge was recorded at 183 degree Fahrenheit.

46. EHO closing comments

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Observation: Inspection was conducted today at the facility and the concerns were discussed with the staff and owner over phone.



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Report Type	Routine	Complaint	Follow-Up X	Pre-operational	Consultation	Other
Date of Report	19/Jan/2024			Permit Number	NT-13534	

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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/O		
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	N/O		
3	Risk assessment - extensive food preparation.	N/O			25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	N/A			26	No room with food used for sleeping purposes	YES		
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.	YES			28	Food grade products for food contact surface sanitization	YES*		
7	Frozen food holding and storage below -18°C or 0°F.	N/A			29	Food contact surfaces washed>rinsed>sanitized after each use	YES*		
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	N/O		
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/A		
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.	YES*			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	YES		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	N/A		
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.	NO			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	YES		
22	Handwashing stations are provided & adequately supplied.	YES*							

Section 3: Inspection Outcome

Satisfactory Compliance	X	Follow Up Required (Date)	02/19/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Yousry Abdelmegid	Name: Ritti Mattoo
Title: Owner/operator	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
Prep Cooler	3 door	1.3C			C
Prep Cooler	2 door	2 C			C
Reach-In Cooler	Foster right and left	2 C			C
		C			C
		C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
					C
					C
					C
					C
					C

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

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Observation: Probe thermometer not available during the inspection. Provide an easily readable, accurate thermometer to measure the internal temperature of potentially hazardous foods;

15. Certified Food Handler in Supervisory Role

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Observation: Owner have a food safety certificate and will be available at the facility until a staff is food safety certified for operations.

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

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Observation: Foods must be labelled with the name and date of preparation. Education provided.

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

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Observation: Handwashing station is accessible and no obstruction/restriction was observed during the inspection.

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

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Observation: Bleach will be used as a food grade sanitizer.

44. Other EHO observations

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Observation: During the follow up inspection today at the facility, it was observed that the probe thermometer was not available. Owner is going to buy a probe thermometer and inform EHO. Education provided about how to use, maintain, clean and sanitize the probe thermometer.



Section 6: Inspection Details (Continued)

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45. Other EHO observations

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Observation: No hot holding, no food hygiene practices and hand hygiene practices were observed during the inspection as no food handling in action due to voluntarily closure of the facility. Education is provided and concerns discussed with the owner.

46. EHO closing comments

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Observation: Follow up inspection was conducted today at the facility and the concerns were discussed in person with the owner/operator. A staff will be trained immediately on food safety.