



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	C & H HOLDING LTD. o/a Mark's Restaurant					
Address	5102 50 Ave -Panda Centre P.O. Box 20015 Yellowknife NT X1A 3S8					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up X	Pre-operational	Consultation	Other
Date of Report	29/Feb/2024			Permit Number	NT-13609	

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.	YES			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	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.	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	YES		
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.	YES			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	YES		
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	N0		
22	Handwashing stations are provided & adequately supplied.	N/A							

### Section 3: Inspection Outcome

Satisfactory Compliance	X	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: Chun Lin	Name: Angela Fiadjoe
Title: Manager	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

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Observation: A follow up inspection was conducted today to ensure corrective action required on inspection report dated Feb 20, 2024 have been taken. All violations listed is confirmed by Jr-EHO-AF as corrected with no immedaite concern. Items marked as N/A were not inspected this time as they were in complaince at the end oof the routine inspection.





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Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	20/Feb/2024			Permit Number	NT-13609	

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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/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	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES			32	The proper method used for manual dishwashing	N/A		
11	The facility uses a proper re-heating method.	YES			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.	YES			35	Floors, walls, and ceilings are maintained in a sanitary condition	NO		
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.	NO	X		40	General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	NO	X		41	Pest control / adequate protection of pests	NO		
20	Toxic/poisonous substances are stored separately from food.				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		Follow Up Required (Date)	X	02/29/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Chun Lin	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
Prep Cooler	Refrigerator below	0.3C	Reach-In Cooler	In storage area	2.3 C
Prep Cooler	Prep line	C	Reach-In Cooler		1.9 C
Walk-In Freezer		-25.8 C	Prep Cooler		1.8 C
Walk-In Cooler		-1.9 C			C
Reach-In Cooler		1.6 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

NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures

Observation: The temperature for prep cooler(For holding cut vegetables on counter top) was measured between 8-11 degrees. Keep potentially hazardous foods at an internal temperature of 4°C (40°F) or less;. The temperature measured is not adequate to hold cut vegetable in the prep cooler. The operator wasn't able to adjust the temperature either. The operator was directed to move the freshly cut vegetables into a different refrigerator (measured at 1.8 degrees) and was made aware not not use prep cooler until it fixed. EHO will follow up after corrective action is taken before it can be used.

Correct-by Date: 02/29/2020

8. Proper Food Cooling Method Used - 60°C (140°F) to 20°C (68°F) within 2 hours and 20°C (68°F) to 4°C (40°F) within 4 hours

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Observation: Cooked rice, washed and to be refrigerated and used for preparation of fried rice was probed at 45 degrees. The operator mentioned rice has be left at room temperature close to an hour. Recommendations were made to the operator to use safe cooling methods be portioning out rice into smaller portion before storing in the refrigerator

18. Separate raw foods from ready-to-eat foods during storage and handling

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Observation: Raw meat was place on top of fresh cut vegetable in the walk in cooler. Store raw foods separate and below cooked / ready-to-eat foods. The operator was directed to put raw meat on the bottom shelf. This was corrected during inspection.

Correct-by Date: 02/20/2024

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: Several food items stored in the refrigerator was left uncovered. Containers of corn starch were left uncovered, open to air for possible contamination. All food items stored in the facility must be covered to prevent cross contamination. Ensure all food is protected from and free from contamination and adulteration, and is fit for human consumption. The operator was directed to cover food items. This was corrected during the inspection. Corn starch were scooped directly from the stock. Recommendations were made to the operator to portion out corn starch into smaller portion for use.



## Section 6: Inspection Details (Continued)

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was corrected during the inspection. Corn starch were scooped directly from the stock. Recommendations were made to the operator to portion out corn starch into smaller portion for use.

Correct-by Date: 02/20/2024

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

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Observation: Cleaning required around, under, and behind kitchen equipment, counters and baseboards in the storage area. Food residues can attract pest if not cleaned.

Correct-by Date: 02/29/2024

41. Pest control / Adequate protection against the entrance of insects, birds, rodents, and other pests

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Observation: No sign of pest activities were observed during inspection. The operator is not aware of any pest integrated management system (IPM) in place. The operator will follow up with management on IPM. EHO will review this during the follow up inspection.

44. Other EHO observations

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Observation: Concentration of bleach sanitizers used were measured above 200 ppm. EHO provided education on why sanitizing solution should be at 100ppm and provided guidance on its preparation. "Poster on how to make bleach solution was made available to the operator.

Correct-by Date: 02/20/2024

46. EHO closing comments

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Observation: A routine inspection was completed today. Inspection findings were outlined to the operator. Corrective action required during the inspection was taken with a follow up required. Prep cooler was tagged not in use and the operator is aware it cannot be used until it is fixed and inspected.