



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Masala Kingdom					
Address	5012 53 Street Yellowknife NT X1A1V4					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	01/Feb/2024			Permit Number	NT-13388	

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


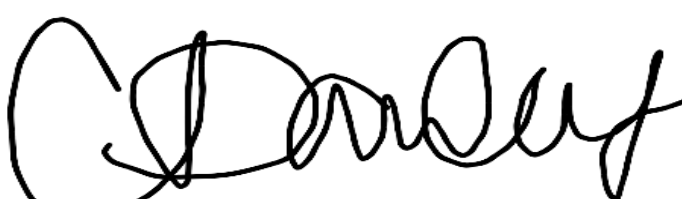
Section 2: Compliance Summary

	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	YES		
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	NO		
3	Risk assessment - extensive food preparation.	YES			25	Appropriate maintenance of non-food contact surfaces	NO		
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	X		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	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES			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	NO		
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	N/A		
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	YES		
22	Handwashing stations are provided & adequately supplied.	YES*							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	02/07/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Sanket Sanket	Name: Chloe Dawley
Title: Supervisor	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
Butter chicken	Hot Holding	77.8 C	Pizza sauce	Cold Holding	3 C
Rice	Hot Holding	71 C			C
Chickpea curry	Hot Holding	79 C			C
Cooked chicken	Cold Holding	7 C			C
Chicken and rice	Cold Holding	7 C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler	1	-14C	Chest Freezer	3	-27 C
Reach-In Cooler	2	4 C	Chest Freezer	4	-17 C
Prep Cooler		4 C			C
Chest Freezer	1	-37 C			C
Chest Freezer	2	-27 C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
	Manual		Quat	200-300	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.

6. Cold Holding and Storage of food below 4°C or 40°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: Several items in the cold holding units were probed. Foods that measured internal temperatures above 4C were discarded by the food handler. Ensure potentially hazardous foods are stored so their internal temperature is 4°C (40°F) or less.

Correct-by Date: 02/01/2024

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: Ensure proper cooling methods are used and internal temperatures are checked accordingly.

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

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Observation: Labeling including date of preparation is recommended for prepared foods.

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: The hand sink was observed to have a draining issue. It was explained to the officer that a plumber is waiting for a part to come in to complete the repair. If the sink becomes non-operational and is unable to drain, the establishment must close until it is in good repair as this is the only hand sink in the food handling area.

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: Food storage containers were observed to be a combination of food grade and non-food grade material. All non-food grade storage containers must be removed from the establishment or provided with food grade liners if being used to store food.

25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

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Section 6: Inspection Details (Continued)

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25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning

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Observation: Unfinished building materials were observed throughout the service counter and food handling area. These surfaces are porous and in some areas in disrepair. Remove old ceiling paper around the door frame of the cook line and finish surfaces so that they are smooth, non-porous and easily cleanable. The operator must follow up with the officer to provide an action plan regarding corrective action. Correct-by Date: 02/07/2024

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

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Observation: The mechanical dishwasher was not functioning. Manual dishwashing procedures must be carried out until the mechanical dishwasher is replaced or repaired and is in good working order.

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

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Observation: See details of item 25.

40. General housekeeping and sanitation are satisfactory

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Observation: Cleaning of hard to reach areas is needed.

44. Other EHO observations

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Observation: A hole in the ground in the basement was observed. This is a safety hazard. It is recommended that this hole be covered or cordoned off to avoid injury.

45. Other EHO observations

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Observation: Open canned foods were observed in the reach-in cooler. These items were discarded and the food handlers were directed to store canned contents in food grade containers after opening. Mayonaise products and pickled peppers were observed to be stored at room temperature - product label directions stated "refrigerate after opening". These items were discarded. Opened packaged foods must be stored according to their labels instructions.

46. EHO closing comments

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Observation: A routine inspection and follow up were conducted today. The officer discussed the requirement of food safety training with the staff onsite at the time of the inspection. The operator is not currently in Yellowknife and is directed to follow up with the officer regarding corrective actions outlined in this report. A follow up inspection will be conducted to verify corrective actions taken.