



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Masala Kingdom					
Address	124 Wilkinson Crescent , Yellowknife , NT X1A 3V1					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up X	Pre-operational	Consultation	Other
Date of Report	02/Jun/2023			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	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.	YES			25	Appropriate maintenance of non-food contact surfaces	N/O		
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	N/O		
7	Frozen food holding and storage below -18°C or 0°F.	N/O			29	Food contact surfaces washed>rinsed>sanitized after each use	N/O		
8	Proper food cooling method used.	N/O			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/O		
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	N/O		
12	Monitoring of food safety temperatures.	N/O			34	Low-temperature dishwasher operating appropriately	N/O		
13	Proper hand hygiene practice by food handlers.	YES			35	Floors, walls, and ceilings are maintained in a sanitary condition	N/O		
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	N/O		
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.	N/O			39	Adequate garbage and liquid waste management	N/O		
18	Separate raw foods storage and handling.	N/O			40	General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	N/O			41	Pest control / adequate protection of pests	YES		
20	Toxic/poisonous substances are stored separately from food.	N/O			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	N0		
22	Handwashing stations are provided & adequately supplied.	N/O							

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: Parwinder Kaur	Name: Wanji Nkamsi
Title:	Title: Public Health Officer



Section 5: Temperature and Sanitization Records					
Food	Holding Type	Temperature	Food	Holding Type	Temperature
Pizza display	Hot Holding	60 C			C
		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler	Whirlpool	1.5C			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
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<div>6. Cold Holding and Storage of food below 4°C or 40°F</div> <div>-</div> <div>Observation: The prep table fridge has been replaced with a new refrigerator.</div> <div>46. EHO closing comments</div> <div>-</div> <div>Observation: All the recommendations of the previous inspections have been met. The operator mentioned during the inspection that they want to change their operational style from food take out to dining in. They were advised that the will need a washroom which is accessible to the public.</div>



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Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	30/May/2023			Permit Number	NT-13388	

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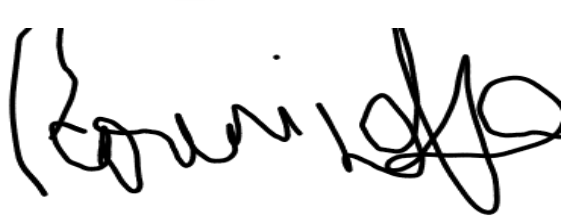

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7	Frozen food holding and storage below -18°C or 0°F.	YES			29	Food contact surfaces washed>rinsed>sanitized after each use	YES		
8	Proper food cooling method used.	N/O			30	Appropriate two-compartment sink available and used	YES		
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10	Hot holding food to a safe internal temperature of 60°C (140°F).	NO			32	The proper method used for manual dishwashing	YES		
11	The facility uses a proper re-heating method.	N/O			33	The high-temperature dishwasher is operating appropriately	N/A		
12	Monitoring of food safety temperatures.	NO			34	Low-temperature dishwasher operating appropriately	N/A		
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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.	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.	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	NO		
22	Handwashing stations are provided & adequately supplied.	YES							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	06/02/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Parwinder Kaur	Name: Wanji Nkamsi
Title:	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
shahi panner	Hot Holding	70 C			C
Chicken Curry	Hot Holding	63 C			C
lamb	Hot Holding	71 C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Chest Freezer	Wood	-18C	Prep Cooler		3.2 C
Chest Freezer		-22 C	Chest Freezer	Frigitaire	-29 C
Chest Freezer		-20 C	Prep Cooler	Pepsi	4 C
Chest Freezer	Whirlpool	-22 C	Prep Cooler	Display	4 C
Prep Cooler	Prep table	9.5 C			C

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

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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: Do not store any hazardous foods in the unit until it is able to maintain hazardous food at 4°C (40°F) or less. Observed that the temperature of Prep table fridge was at 9.4C. All potentially hazardous food were removed from the fridge and stored at 4C or less during the inspection.

Correct-by Date: 05/30/2023

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

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Observation: No active food preparation at the time of the inspection

10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)

NWT Reg 097-2009 - FESR 24(a) - Failure to ensure refrigeration and hot holding equipment are of type and capacity adequate to meet needs of food establishment

Observation: The hot holding unit for pizza was at 56C.

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: All the cold holding units should have temperature indicating thermometers. Provide an easily readable, accurate thermometer indicating thermometer to verify storage temperatures;

40. General housekeeping and sanitation are satisfactory

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Observation: During rush hours please assign some body to do routine cleaning in the food preparation area.

46. EHO closing comments

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Section 6: Inspection Details (Continued)

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46. EHO closing comments

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