



Government of
Northwest Territories

Gouvernement des
Territoires du Nord-Ouest

FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	McDonald's Restaurant					
Address	202 Old Airport Rd Yellowknife NT X1A 3G3					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-Up <input type="checkbox"/>	Pre-operational <input type="checkbox"/>	Consultation <input type="checkbox"/>	Other <input type="checkbox"/>
Date of Report	26/Oct/2023			Permit Number	NT-14200	

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	YES		
3	Risk assessment - extensive food preparation.	N/A			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.	YES			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	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/A			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	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES			32	The proper method used for manual dishwashing	YES		
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	YES		
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	NO		
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.	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	NO		
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	<input checked="" type="checkbox"/>	Follow Up Required (Date)	01/05/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature

Person In Charge

Environmental Health Officer

Name: Alex Bornilla

Name: Ritti Mattoo

Title:

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
Walk-In Cooler	1	4C	Reach-In Cooler	Front counter	1 C
Walk-In Cooler	2	3 C	Reach-In Cooler	Double door	3 C
Walk-In Freezer		-24 C	Reach-In Freezer	grill side	-17 C
Reach-In Freezer	upper	-15 C	Reach-In Cooler	assembly table	8 C
Reach-In Freezer	lower	-16 C	Hot Holding Unit	eggs	69 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.

6. Cold Holding and Storage of food below 4°C or 40°F

Observation: Assembly table cooler temperature recorded at a range of 7 degree Celsius to 8 degree Celsius. Cooler should not be used until repaired/replaced. Food items moved to another fridge. Operator directed to put "DO NOT USE" sign on it.

36. Appropriate maintenance of staff and/or public washrooms

Observation: In the staff washroom. handwashing sink's faucet is leaking for the hot water and water supply was closed from bottom. Hot and cold water must be available at all times.

Correct-by Date: 11/14/2023

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

Observation: Receiving area door have a gap, provide tightly sealed entrances and/or screened entrances to prevent the entry of insects, birds, rodents, and other pests.

Correct-by Date: 01/05/2024

43. Failure to maintain sanitary construction and maintenance / Food Protection / Observation of Health Hazards

Observation: In compliance

44. Other EHO observations

Observation: Routine inspection was conducted today at the facility and it was observed that the dairy fridge 2 (close to the wall) in the drinks area had no thermometer. A thermometer must be available at all times. Sliced cucumbers were labelled with best before date for one day and kept at room temperature. Concern discussed with the manager and education provided.



Section 6: Inspection Details (Continued)

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45. Other EHO observations

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Observation: At the time of inspection, it was observed that hose was inside the sanitizing solution in the sink. An air gap must be maintained to prevent backflow of water. Concern discussed with the manger and education provided.

46. EHO closing comments

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Observation: Routine inspection was conducted today at the facility and the following was observed: -

1. Quat is used as a food grade sanitizer for manual dishwashing.
2. Chlorine is being used as a food grade sanitizer for food contact surfaces. Cloth towels dipped/soaked in the Chlorine solution are used to wipe the food contact surface and put to wash after one use. Strength of chlorine solution was high at the time of inspection. The strength of Chlorine solution must be 100ppm.