



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Miss Saigon					
Address	5309 Franklin Ave P.O. Box 1423 Yellowknife NT X1A 2P1					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	20/Mar/2024			Permit Number	NT-13410	

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	NO	X	
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	YES			25	Appropriate maintenance of non-food contact surfaces	NO		
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	YES			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	NO		
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	YES		
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.	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	NO		
19	Food is protected from potential contamination and adulteration.	NO			41	Pest control / adequate protection of pests	N/O		
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	04/20/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Anita Wai	Name: Angela Fiadjoe
Title: Owner	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
- Rice	Hot Holding	71 C			C
- Rice	Hot Holding	74 C			C
- Rice with Vinegar	Hot Holding	66.3 C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Freezer		-19C			C
Walk-In Freezer		-28.9 C			C
Prep Cooler	Bottom	1.1 C			C
Walk-In Cooler		7.1 C			C
Reach-In Cooler		-1.7 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

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Observation: Prep Cooler used for holding cut vegetables was measured at 16.6 degrees. Keep potentially hazardous foods at an internal temperature of 4°C (40°F) or less. The operator voluntarily discarded the vegetables. Prep cooler is not working but being used to hold cut vegetables. The operator was advised to discontinue the use of the prep cooler if it out of order and not able to hold the required temperature.

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

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Observation: Make probe thermometer readily available to check internal food temperatures.
Correct-by Date: 04/22/2024

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

NWT Reg 097-2009 - FESR 20(1)(C) - Failure to ensure food establishment has adequate storage facilities to safely store food and non-food items

Observation: Raw beef was stored on upper shelf on top of other perishable food items. The operator was directed to store raw foods separate and below cooked / ready-to-eat foods. This was corrected during the inspection.
Correct-by Date: 03/20/2024

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: Containers of flour, corn starch were left in bulk quantities uncovered and stored in a location that directly exposed to disrepaired ceiling. Dry food items must be stored and covered in a manner to prevent contamination;

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 handwashing area, including the sink, counter surfaces and walls were in disrepair. The soap dispenser which is a high touch area appeared unclean. The operator was directed to keep the handwashing area stocked, clean and in good repair.



Section 6: Inspection Details (Continued)

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touch area appeared unclean. The operator was directed to keep the handwashing area stocked, clean and in good repair.

23. Proper use and storage of clean utensils

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Observation: Utensils were stored directly on the floor. Store utensils in manner preventing contamination and to facilitate easy cleaning of the floors. The operator was directed to move utensils from the floor and store in a manner that prevent contamination

Correct-by Date: 03/20/2024

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

NWT Reg 097-2009 - FESR 19 - Failure to ensure food establishment maintained in good repair

Observation: Equipment such as blenders, microwave and general surface of other equipment used in the facility was observed unclean.

Ensure all non-food contact surfaces are clean and maintained in good repair.

Correct-by Date: 04/22/2024

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

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Observation: The ventilation system used in the kitchen was in disrepair. It had grease dripping of the ventilation system. Oven and deep fryers used had grease stucked on the sides of the exterior surfaces. This observation create concern for fire hazards. The Operator was directed to call in professional cleaners to clean the ventilation system

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.

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

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Observation: Some part of the ceiling were observed in disrepair. Ensure ceilings are kept clean and in good repair.

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

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Observation: The kitchen floor had stains all over. Ensure floors or floor coverings are kept clean and in good repair.

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

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Observation: Ensure ceilings are kept clean and in good repair;

38. Mechanical ventilation operable where required

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Observation: Ventilation system requires thorough cleaning.

40. General housekeeping and sanitation are satisfactory

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Observation: The general housekeeping of the facility was unsatisfactory. The operator was advised to ensure food establishment has written procedures designed to ensure the safe and sanitary operation and maintenance of the food establishment, and that the procedures are implemented.

40. General housekeeping and sanitation are satisfactory

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Section 6: Inspection Details (Continued)

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

40. General housekeeping and sanitation are satisfactory

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Observation: Used boxes were used as covering on some part of the floor and others stored in a manner that prevent effective cleaning and sanitation of the floors. The operator was directed to move all boxes off the floor

40. General housekeeping and sanitation are satisfactory

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Observation: Used boxes meant for the garbage was observed stored closed to food items in a manner that creates concern for contamination. Containers of food items were left open with direct contact to used boxes. Store all equipment, materials and other items not associated with the operation of the food in a manner that does not contaminate food or food preparation areas.

44. Other EHO observations

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Observation: There was evidence of excessive dust and moulds around the fan and ceiling in the walkin cooler. The operator was directed to call in professional to come clean it up.

46. EHO closing comments

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Observation: A routine inspection was conducted today. The general houskeeping of the facility is unsatisfactory with professional cleaning required in some areas of the kitchen. All findings and corrective action required have been outlined to the operator for corrective action.