



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Quiznos					
Address	314 Old Airport Rd 106, Yellowknife , NT X1A 3T3					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	29/Jun/2023			Permit Number	NT-13987	

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

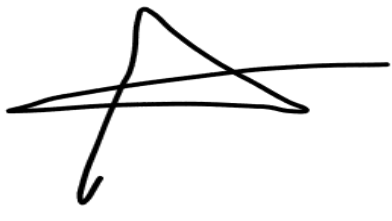

Section 2: Compliance Summary

	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.	NO			24	Appropriate maintenance of food contact surfaces	NO		
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.	NO			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.	N/A			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	NO		
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			
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	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)	<input checked="" type="checkbox"/>	07/05/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: ABDULLAH AL-MAHAMUD	Name: Ritti Mattoo
Title: Owner/operator	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
sliced tomatoes	Cold Holding	10 C			C
sliced ham (3 door	Cold Holding	3 C			C
bacon(3 door prep	Cold Holding	4 C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler	Drinks fridge	-0.4C	Walk-In Cooler		2.4 C
Hot Holding Unit	Meat balls	62.9 C	Hot Holding Unit	chilli	73.2 C
Prep Cooler	2 door	10.9 C	Walk-In Freezer		2.9 C
Hot Holding Unit	Chicken base	77.1 C			C
Prep Cooler	3 door	4 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.

1. Facility obtained a valid NWT Environmental Health Food Establishment permit.

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Observation: Renewal under process.

2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.

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Observation: Renewal under process.

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: 2 door prep table temperature recorded at 10.9 degree Celsius, adjust or repair the refrigeration unit immediately. This is a critical violation. Do not store any hazardous foods in the unit until it is able to maintain hazardous food at 4°C (40°F) or less; Keep potentially hazardous foods at an internal temperature of 4°C (40°F) or less;

Correct-by Date: 06/30/2023

7. Frozen Food Holding and Storage below -18°C or 0°F

NWT Reg 097-2009 - FESR 33(2)(b) - Failure to ensure potentially hazardous frozen food is stored, displayed and transported at temperature not greater than -18°C

Observation: Adjust or repair the freezer immediately; Do not store any hazardous foods in the unit until it is able to maintain hazardous food at or -18°C (0°F) or less; Ensure all frozen hazardous foods are stored at -18°C (0°F) or less;

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

NWT Reg 097-2009 - FESR 18(c) - Failure to ensure food establishment equipped with, in a convenient location for use only by food establishment workers, a separate hand washing basin and other things as required

Observation: The designated handwashing station not hooked up to an outlet wastewater pipe. It must be repaired immediately.

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials



Section 6: Inspection Details (Continued)

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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: Toaster oven and the trays requires cleaning and sanitizing.

29. Food contact surfaces washed>rinsed>sanitized after each use and following any operations when contamination may have occurred

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Observation: Ensure instructions for cleaning food processing equipment are posted in an accessible place. Wash, rinse and sanitize surfaces / equipment / utensils after each use or as often as necessary; Toaster oven and trays requires to be cleaned and sanitized.

31. Appropriate three-compartment sink available and used for manual dishwashing

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Observation: Three compartment sink not functional. It must be funtional for proper manual dishwashing.

32. Proper method of wash-rinse-sanitize used for manual dishwashing

NWT Reg 097-2009 - FESR 36.1(5) - Failure to ensure equipment or utensils that are washed by hand are cleaned, rinsed and sanitized as prescribed

Observation: Ensure clean wash / rinse water is provided; Ensure manual dishwashing includes the three steps: wash, rinse and sanitize;

46. EHO closing comments

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Observation: An inspection was conducted today at the facility, the concerns discussed with the owner/operator and education provided.