



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	Quiznos Airport					
Address	1 Yellowknife Highway , Yellowknife , NT X1A 3T2					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up X	Pre-operational	Consultation	Other
Date of Report	01/Jul/2023			Permit Number	NT-14180	

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.	N/A			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	N/A		
5	Risk assessment - intermediate food preparation.	N/O			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.	YES			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).	N/O			32	The proper method used for manual dishwashing	N/O		
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.	N/O			35	Floors, walls, and ceilings are maintained in a sanitary condition	N/O		
14	Acceptable personal hygiene and behaviour or practices.	N/O			36	Sanitary maintenance of staff / public washrooms	N/A		
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	N/O		
19	Food is protected from potential contamination and adulteration.	N/O			41	Pest control / adequate protection of pests	N/O		
20	Toxic/poisonous substances are stored separately from food.	N/O			42	Exclusion of live animals on the premises	N/O		
21	Supply of hot and cold running water under pressure.	N/O			43	Observation of health hazards	N/O		
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: ABDULLAH AL-MAHAMUD	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 Freezer		-19.9C			C
Walk-In Cooler		2.3 C			C
Prep Cooler	2 door	3.6 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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46. EHO closing comments

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Observation: Follow up inspection was conducted today at the facility, following infractions were corrected:-

1. 2 door fridge temperature recorded at 3.6 degree Celsius.
2. Freezer temperature recorded at -19.8 degree Celsius.





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Establishment Name	Quiznos Airport					
Address	1 Yellowknife Highway , Yellowknife , NT X1A 3T2					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up X	Pre-operational	Consultation	Other
Date of Report	28/Jun/2023			Permit Number	NT-14180	

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.	NO			23	Proper use and storage of clean utensils	N/A		
2	The permit is posted in a conspicuous location.	NO			24	Appropriate maintenance of food contact surfaces	N/A		
3	Risk assessment - extensive food preparation.	N/A			25	Appropriate maintenance of non-food contact surfaces	N/A		
4	Risk assessment - minimal food preparation.	N/A			26	No room with food used for sleeping purposes	N/A		
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	N/A		
7	Frozen food holding and storage below -18°C or 0°F.	YES*			29	Food contact surfaces washed>rinsed>sanitized after each use	N/A		
8	Proper food cooling method used.	N/A			30	Appropriate two-compartment sink available and used	N/A		
9	Food is cooked to a high enough safe internal temperature.	N/A			31	Appropriate three-compartment sink available and used	N/A		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	N/A			32	The proper method used for manual dishwashing	N/A		
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.	N/A			35	Floors, walls, and ceilings are maintained in a sanitary condition	N/A		
14	Acceptable personal hygiene and behaviour or practices.	N/A			36	Sanitary maintenance of staff / public washrooms	N/A		
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning	N/A		
16	Free from infectious disease and confirmation of non-infection.	N/A			38	Mechanical ventilation operable where required	N/A		
17	All foods are obtained from acceptable sources.	YES			39	Adequate garbage and liquid waste management	N/A		
18	Separate raw foods storage and handling.	YES			40	General housekeeping and sanitation are satisfactory	N/A		
19	Food is protected from potential contamination and adulteration.	NO			41	Pest control / adequate protection of pests	N/A		
20	Toxic/poisonous substances are stored separately from food.	N/A			42	Exclusion of live animals on the premises	N/A		
21	Supply of hot and cold running water under pressure.	YES			43	Observation of health hazards	N/A		
22	Handwashing stations are provided & adequately supplied.	YES							

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	06/30/2023	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
		C			C
		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Walk-In Cooler		C			C
Walk-In Freezer		C			C
Prep Cooler	2 door	9.5 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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1. Facility obtained a valid NWT Environmental Health Food Establishment permit.

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Observation: Application under review.

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

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Observation: Application under review.

6. Cold Holding and Storage of food below 4°C or 40°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: Keep potentially hazardous foods at an internal temperature of 4°C (40°F) or less; Adjust or repair the refrigeration unit immediately;

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

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Observation: Freezer under defrost cycle. Temperature recorded at -7.8 degree Celsius to -9.5 degree Celsius.

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

NWT Reg 097-2009 - FESR 31(c) - Failure to ensure food clearly and properly labelled

Observation: Food not covered and labelled in the walk-in-cooler and walk-in-freezer.

45. Other EHO observations

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Observation: A follow up inspection was conducted on June 23, 2023 and the following was observed : - 3 door prep table/bar salad fridge not functioning properly. Temperature recorded at 7.4 degree Celsius, toaster oven and the racks required cleaning and sanitizing, 3 compartment sink required cleaning and sanitizing, at the handwashing station water was not under pressure.



## Section 6: Inspection Details (Continued)

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compartment sink required cleaning and sanitizing, at the handwashing station water was not under pressure.

### 46. EHO closing comments

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Observation: Follow up inspection was conducted today i.e June 28, 2023, at the facility and the following was observed:- Handwashing station have water under pressure. 3 compartment sink cleaned and sanitized. Toaster oven and the racks requires cleaning and sanitizing, foods in the walk-in-cooler must be labelled appropriately with name and date of preparation and covered to prevent cross contamination. 3 door prep table/bar salad fridge must be repaired/replaced. 2 door prep table/salad fridge temperature was recorded at 9.5 degree Celsius, must be repaired/replaced.





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Address	1 Yellowknife Highway , Yellowknife , NT X1A 3T2					
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	19/Jun/2023			Permit Number	NT-14180	

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.

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### 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	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/O			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).	NO			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.	N/O			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	N/A		
15	Certified food handler in a supervisory role.	NO			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.	NO			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.	NO							

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	06/22/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Pawandeep Kaur	Name: Ritti Mattoo
Title: Supervisor	Title: Public Health Officer





Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
meat	Cold Holding	10 C			C
eggs (cooked)	Cold Holding	15 C			C
Meat balls	Hot Holding	50 C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Prep Cooler	2	18.2C			C
Prep Cooler	1(long one)	12.8 C			C
Reach-In Cooler	Drinks	2.7 C			C
Walk-In Cooler		5.5 C			C
Walk-In Freezer		-20.7 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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2. NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.  
NWT Reg 097-2009 - FESR 10(3) - Failure to post food establishment permit or copy in conspicuous or authorized location  
Observation: Permit not posted at the facility.

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: Adjust or repair the refrigeration unit immediately; 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; Thaw all hazardous foods maintaining a temperature of 4°C (40°F) or less; This is a critical violation;

10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)  
NWT Reg 097-2009 - FESR 24(b) - Failure to ensure refrigeration and hot holding equipment are capable of maintaining required temperatures  
Observation: Ensure food is held above 60°C (140°F) after cooking / rapid re-heating This is a critical violation.

15. Certified Food Handler in Supervisory Role  
NWT Reg 097-2009 - FESR 37(4) - Failure to ensure in food establishment, during its hours of operation, presence of operator or food establishment worker who has completed acceptable food safety program  
Observation: Operators must ensure that at least one operator or food establishment worker who has completed an acceptable food safety program is present in the food establishment during its hours of operation;

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration  
NWT Reg 097-2009 - FESR 31(c) - Failure to ensure food clearly and properly labelled  
Observation: Store foods in containers that can be readily cleaned and sanitized; All containers or wrappings of food must be clearly and properly labelled; After a food product is opened store in food grade containers.

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



## Section 6: Inspection Details (Continued)

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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 21(4) - Failure to ensure hand washing facility has things as required

Observation: Ensure hand sink(s) used for hand washing are kept clear and accessible to facilitate proper hand hygiene Provide an adequate supply of liquid soap and paper towel in a dispenser at hand sink(s) in food handling area(s);

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

NWT Reg 097-2009 - FESR 36.1(4) - Failure to ensure equipment and utensils are washed, rinsed and sanitized

Observation: Ensure manual dishwashing includes the three steps: wash, rinse and sanitize;

46. EHO closing comments

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Observation: Routine inspection was conducted today at the facility and the concerns were discussed with the Manager. Education provided to the staff. Food discarded.