



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Red Apple Restaurant					
Address	4513 School Draw Yellowknife NT X1A 2K3					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	25/Apr/2024			Permit Number	NT-14388	

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	NO		
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	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/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	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.	NO			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	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	NO		
22	Handwashing stations are provided & adequately supplied.	YES							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	05/09/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Zhijian Li	Name: Angela Fiadjoe
Title: Owner	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
- Gravy Soup	Hot Holding	65 C			C
		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler		3.1C	Reach-In Freezer		-19.8 C
Reach-In Cooler		3.5 C	Walk-In Freezer		-19.3 C
Walk-In Cooler		3.1 C			C
Prep Cooler		-1.1 C			C
Reach-In Cooler		-2.1 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.

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

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Observation: Raw meats were stored on top of uncovered foods which create opportunity for cross contamination. Store raw foods separate and below cooked / ready-to-eat foods.

Correct-by Date: 04/26/2024

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

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Observation: Several food items stored in the refrigerators and freezers were observed unlabeled. All cans, containers or wrappings of food must be clearly and properly labelled

Correct-by Date: 05/09/2024

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

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Observation: Some food items stored in refrigerators were not covered/ not properly covered. Cover all food in storage. Use food grade container to hold food products with the appropriate lid to prevent cross contamination.

Correct-by Date: 04/26/2024

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

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Observation: The walk- in freezer has water dripping on the shelves and the floor which forms ice creating concern for potential food contamination and fall hazards. Ensure all food is protected from and free from contamination and adulteration, and is fit for human consumption. Jr-EHO-AF identified an area in the walkin freezer and advised the operator not to store food products untill a permanent solution is found. The operator was advised to regularly clean off ice on the floor to prevent any fall hazards.

23. Proper use and storage of clean utensils

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Observation: Container used for holding seafood appeared to have mold growth on the exterior susfaces of the container. The operator was directed to disposed off the container.



Section 6: Inspection Details (Continued)

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Observation: Container used for holding seafood appeared to have mold growth on the exterior surfaces of the container. The operator was directed to dispose of the container.

Correct-by Date: 04/25/2024

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials
NWT Reg 097-2009 - FESR 22(c) - Failure to ensure food contact surfaces, equipment and utensils used or operated in manner that ensures safe and sanitary handling of food

Observation: Ensure equipment / utensil(s) / dishware are readily cleanable and in good repair

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: Surfaces of equipments such as fridges, freezers, coolers used in facility appeared uncleaned. Ensure equipment is readily cleanable and in good repair

Correct-by Date: 05/09/2024

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: Cutting boards used for food preparation were in disrepair and not easily cleanable. Maintain cutting boards, blocks, tables in a clean and sanitary manner. The operator was directed to replace the cutting board.

Correct-by Date: 05/09/2024

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: Ensure equipment / utensil(s) / dishware are readily cleanable and in good repair

Correct-by Date: 05/09/2024

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: General sanitation of the facility was unsatisfactory. Ensure all non-food contact surfaces are clean and maintained in good repair. The operator was directed to have a sanitation plan and cleaning schedule in place to help keep up the sanitary condition of the facility.

Correct-by Date: 05/09/2024

33. High-Temperature Dishwasher is operating appropriately and verified.

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Observation: The high temperature dishwasher leaks when in use. The operator showed records of communication in arranging for a plumber to fix the dishwasher and is expecting it to be fixed the next day. The rinse temperature was at 73 degrees Celsius.

Correct-by Date: 05/09/2024

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

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Observation: Deep cleaning on walls and ceilings in the back kitchen. Ensure floors, walls and ceilings are tight, smooth and non-absorbent;

Correct-by Date: 05/09/2024

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, under dishwasher counter and baseboards;

Correct-by Date: 05/09/2024



Section 6: Inspection Details (Continued)

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36. Appropriate maintenance of staff and/or public washrooms

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Observation: The hand washing sink in the staff washroom leaks anytime it used. Maintain washroom(s) in a sanitary manner and in sound construction.

40. General housekeeping and sanitation are satisfactory

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Observation: 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.

Correct-by Date: 05/09/2024

40. General housekeeping and sanitation are satisfactory

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

Correct-by Date: 05/09/2024

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

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Observation: The door to the receiving area has an opening which can allow pest entry. Provide tightly sealed entrances and/or screened entrances to prevent the entry of insects, birds, rodents, and other pests;

44. Other EHO observations

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Observation: Lot of flour residues was observed under the shelves and tables in the dry storage area. Maintain dry storage area and a clean and sanitary condition.

Correct-by Date: 05/09/2024

45. Other EHO observations

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Observation: Used vinegar bottles are cut into pieces and used to hold and store food products. The operator was directed to discontinue this practice and get food grade containers with tight fitting lids to store food.

Correct-by Date: 05/09/2024

46. EHO closing comments

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Observation: A routine inspection was conducted today at this facility. All inspections findings have been discussed with the operator for corrective actions to be worked on.