



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Shawarma House Inc					
Address	5006 50 Ave Yellowknife NT X1A 3L7					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	27/Sep/2023			Permit Number	NT-13241	

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	YES		
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.	YES			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.	N/A			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	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.	YES			31	Appropriate three-compartment sink available and used	YES		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	NO	X		32	The proper method used for manual dishwashing	YES		
11	The facility uses a proper re-heating method.	NO			33	The high-temperature dishwasher is operating appropriately	NO		
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.	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.	YES							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	09/06/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: diyaalhajjy	Name: Ritti Mattoo
Title: Manager	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
chicken	Hot Holding	43 C			C
		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Walk-In Cooler	Ranged from 4.2- 7.1	C			C
Walk-In Cooler	in the dry storage	6.4 C			C
Prep Cooler		2.9 C			C
Chest Freezer		-16 C			C
		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: Expired Food Permit. Operator applied for the renewal application.

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

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Observation: Expired permit posted.

10. Hot Holding of high risk food to a safe internal temperature of 60°C (140°F)

NWT Reg 097-2009 - FESR 33(2)(a) - Failure to ensure potentially hazardous food is stored, displayed and transported at temperature not greater than 4°C, or equal to or greater than 60°C

Observation: Food must be hot held at 60 degree Celsius. Education provided to the operator.

11. Proper Re-Heating Method Used

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Observation: Ensure potentially hazardous food is reheated to a safe internal temperature

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: All cans, containers or wrappings of food must be clearly and properly labelled;

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

NWT Reg 097-2009 - FESR 36.1(6) - Failure to ensure equipment or utensils that are sanitized are sanitized as prescribed

Observation: Ensure the final rinse temperature of the mechanical dishwasher reaches at least 82°C (180°F) or greater at the manifold, 71°C (160°F) or greater at the plate, for at least 10 seconds. Operator is directed not to use the dishwasher until repaired/replaced. For dishwashing 3 compartment sinks manual dishwashing will be in place.



Section 6: Inspection Details (Continued)

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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. The ceilings in some areas is open and must be repaired.

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

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Observation: In compliance.

44. Other EHO observations

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Observation: Education provide on how to use chlorine and quat as a sanitizer for food contact surfaces. Chlorine test strips provided to the operator.

45. Other EHO observations

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Observation: Chicken at the shawarma cook plate (situated at the bottom of it) was recorded at temperature 43 degree Celsius. Education was provided to the operator about hot holding at 60 degree Celsius and re-heating at 74 degree Celsius.

46. EHO closing comments

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

Chicken thawing at room temperature. Temperature recorded with calibrated thermometer recorded at 40 degree Celsius. Chicken was immediately moved to fridge. Education was provided to the operator. Corrected during inspection.