



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	The Hidden Gem Restaurant					
Address	510 Yellowknife Access Road Yellowknife NT X1A 3T4					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational <input checked="" type="checkbox"/>	Consultation	Other
Date of Report	07/May/2024			Permit Number	NT-14616	

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.	NO			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/O			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.	N/O			31	Appropriate three-compartment sink available and used	YES		
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/O			33	The high-temperature dishwasher is operating appropriately	YES		
12	Monitoring of food safety temperatures.	N/O			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.	N/O			36	Sanitary maintenance of staff / public washrooms	YES		
15	Certified food handler in a supervisory role.	N/O			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	YES		
18	Separate raw foods storage and handling.	N/O			40	General housekeeping and sanitation are satisfactory	YES		
19	Food is protected from potential contamination and adulteration.	N/O			41	Pest control / adequate protection of pests	YES		
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.	YES*			43	Observation of health hazards	N/O		
22	Handwashing stations are provided & adequately supplied.	YES							

### Section 3: Inspection Outcome

Satisfactory Compliance	X	Follow Up Required (Date)	05/20/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

### Section 4: Signature

Person In Charge	Environmental Health Officer
signature did not save	
Name: Helmut Epp	Name: Chloe Dawley
Title: President, Yellowknife Historical Museum	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
Reach-In Cooler	-	2C			C
Reach-In Freezer	-	-23 C			C
		C			C
		C			C
		C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
Hobart	High Temperature	-	-	-	74.3 (at the plate) C
3-compartment sink	Manual	-	Quat	Unknown	- 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: The contractor that will be providing food for the Yellowknife Historical Museum has applied for a Food Establishment Permit. The approval is pending submission of requested documents.

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

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Observation: The food permit has not yet been issued.

21. Supply of potable hot and cold running water under pressure

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Observation: Two samples were taken from the "food prep sink" at the time of the inspection. The EHO will perform an initial bacteriological test on the samples and will report the results following the 24-hour test period. The operator is responsible for any further testing which is required at a minimum of once per year for food establishments served by holding tanks. Two sampling bottles and a requisition form for submitting samples to Taiga Environmental Lab were provided to the operator at the time of the inspection. A demo of aseptic sampling procedures was also provided. Chlorine testing was carried out, water at the time of sampling measured 0.10 mg/L free chlorine, 0.24 mg/L total chlorine and 0.14 mg/L combined chlorine.

28. Use of Approved Food Grade products for food contact surface sanitization

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Observation: Use only surface sanitizers that are approved for use in food handling areas. Confirm the product in use for sanitizing table tops is an approved surface sanitizer. Test strips for quat products and chlorine sanitizing solution were provided to the food operators at the time of the inspection. The 3-compartment sink has a quat sanitizer dispensing device that requires further installation and could not be verified at the time of the inspection.

44. Other EHO observations

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Observation: This new establishment is not in active operation and food handling was not observed at the time of the inspection. Many items were noted as "n/o" as these were not observed.



**Section 6: Inspection Details (Continued)**

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Observation: This new establishment is not in active operation and food handling was not observed at the time of the inspection. Many items were noted as "n/o" as these were not observed.

**46. EHO closing comments**

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Observation: A pre-operational approval inspection of this new food establishment was conducted today. The establishment was in good repair and there were no immediate concerns noted. The operators that have been contracted to provide food must not operate until they have been issued a Food Establishment Permit.