



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	The Little Prince Cuisine Inc.					
Address	5006 50 Ave Yellowknife NT X1A 3L7					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint <input checked="" type="checkbox"/>	Follow-Up	Pre-operational	Consultation	Other
Date of Report	04/Dec/2023			Permit Number	NT-14562	

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.	YES			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	YES			25	Appropriate maintenance of non-food contact surfaces	NO		
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.	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.	NO			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).	NO			32	The proper method used for manual dishwashing	YES		
11	The facility uses a proper re-heating method.	YES*			33	The high-temperature dishwasher is operating appropriately	N/O		
12	Monitoring of food safety temperatures.	NO			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	NO		
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	NO		
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			
22	Handwashing stations are provided & adequately supplied.	YES							

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	12/05/2023	Item(s) Seized or Discarded	<input checked="" type="checkbox"/>
Permit Revoked		Warning Letter Issued		Fine Issued	

### Section 4: Signature

#### Person In Charge

#### Environmental Health Officer

Name: Harmilanjot Singh

Name: Angela Fiadjoe

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
		C			C
		C			C
		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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**6. Cold Holding and Storage of food below 4°C or 40°F**

Observation: EHO observed at the time of inspection evidence of time and temperature abuse with both hot and cold holding. Several food items were measured in the temperature danger zone thus between 4 degrees to 60 degrees. The following food items were identified to be in the temperature danger zone and thrown out

Rice (50 degrees)  
Couscous (14 degrees)  
Butter Chicken (9 degrees)

**8. Proper Food Cooling Method Used - 60°C (140°F) to 20°C (68°F) within 2 hours and 20°C (68°F) to 4°C (40°F) within 4 hours**

Observation: At the time inspection, EHO observed Improper cooling method were used

Freshly prepared foods were left to cool at room temperature in bulk quantity. Food prepared in advance was left in bulk quantity in the walk in cooler. Temperature measured for these foods were in the danger zone. Education on active cooling was provided, recommendations were made to operator to portion food prepared into smaller amounts and refrigerate. Food items cooled within the danger zone were thrown out by the operator. Food that cools too slowly will stay in the temperature danger zone for too long. When this happens, bacteria can quickly grow and multiply creating the risk for foodborne illness

Improper Thawing Methods were observed at the time of inspection.

Raw frozen beef was left to defrost at room temperature.

Raw chicken meat was thawed at room temperature in water using a non food grade container

Education on thawing was provided to the operator. Operator was directed to defrost frozen beef in the refrigerator and directed to throw out the thawed chicken which he complied.

Improperly thawed meat can result in foodborne illness. Food if not frozen or defrosted safely, can encourage harmful bacteria to grow, which increases the risk of foodborne illness.



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

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

-  
Observation: EHO observed temperature abuse with hot holding. Food items measured in the danger zone were thrown out. If hot food is not appropriately held above 60 degrees, bacteria can grow and produce toxins which can cause food related illness.

**11. Proper Re-Heating Method Used**

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Observation: Recommendations were made to operator to check temperature of food during the reheating process and before serving. The hot holding equipment had stopped working without operators knowledge due to tripping of the circuit breaker connected to the hot holding unit.

**12. Use and Availability of Thermometers to check and monitor food safety temperatures**

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Observation: Thermometers were not readily available for probing food for hot holding. Operator was asked to get thermometers to monitor temperature of food in hot holding before serving

**15. Certified Food Handler in Supervisory Role**

-  
Observation: Food handlers preparing and handling food at the time of the inspection were not proficient in food safety training. Operator was directed to get food safety training for all food handlers.

**20. Toxic/poisonous substances (chemicals/pesticides) are stored separately from food**

-  
Observation: Use all toxic/ poisonous substances in a manner preventing contamination of food/food contact surfaces

An arrangement of plants was hung on the ceiling in direct line with the dining tables. This creates potential for dead leaves making contact with served foods. Recommendations were to the operator to relocate the plant to areas where there was less chance of dead leaves coming into contact with the food.

**25. Equipment and non-food contact surfaces are maintained, designed, constructed, installed and accessible for cleaning**

-  
Observation: Surfaces of equipment used in food handing were not kept in sanitary condition. General housekeeping of the kitchen needs improvement

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

NWT Reg 097-2009 - FESR 38 - Failure to ensure food contact surfaces, equipment and utensils maintained in good repair and clean and sanitary condition

Observation: Recommendation were made to operator to have sanitizer such as bleach solution at 100ppm or quartz at 200ppm readily available for food and non food contact surfaces.

**36. Appropriate maintenance of staff and/or public washrooms**

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

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Observation: Staff washroom was not kept in a sanitary condition. Paper towel was kept on top of the garbage bin. Floor, hand wash sink and toilet basin appeared unclean at the time of inspection.

40. General housekeeping and sanitation are satisfactory

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Observation: Poor housekeeping was observed in the kitchen and food prep area. Surfaces of equipment used for food handing, and food contact surfaces were not observed in sanitary condition. Staff washroom was unclean at the time of inspection

46. EHO closing comments

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Observation: This facility was inspected today following a complaint about possible foodborne illness after some members of the public had lunch at this restaurant. During the site visit, incorrect cooling methods, wrong thawing methods, time and temperature abuse for both cold and hot holding were observed. Measures to mitigate and prevent the risk observed at the time of inspection were discussed with operator.



Government of  
Northwest Territories

Gouvernement des  
Territoires du Nord-Ouest

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Report Type	Routine	Complaint	Follow-Up <input checked="" type="checkbox"/>	Pre-operational	Consultation	Other
Date of Report	06/Dec/2023			Permit Number	NT-14562	

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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.	NO		X	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*	X		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	NO		
22	Handwashing stations are provided & adequately supplied.	YES							

### Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	12/11/2023	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

### Section 4: Signature

#### Person In Charge

Name: Arshdeep Sigh

Title:

#### Environmental Health Officer

Name: Angela Fiadjoe

Title: Public Health Officer



**Section 5: Temperature and Sanitization Records**

Food	Holding Type	Temperature	Food	Holding Type	Temperature
Rice	Hot Holding	67 C			C
Chicken	Hot Holding	71 C			C
Lettuce	Cold Holding	5 C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Walk-In Cooler	Cooler opposite three	1C			C
Walk-In Cooler	Opposite Dry food	4 C			C
Chest Freezer	1	21.2 C			C
Chest Freezer	2	20 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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15. Certified Food Handler in Supervisory Role

Observation: Food handlers on site at the time of inspection are not proficient in food safety training. Operator was advised to enroll all food handlers for food safety training  
(Repeat)

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

Observation: EHO observed raw beef defrosting on top of other food product in the walk-in cooler. Operator was directed to place raw beef on the bottom shelf and separate from fresh produce. This was corrected during inspection  
Correct-by Date: 12/06/2023

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: EHO observed prepped food items in the walk-in cooler was not labeled with the date of preparation. Recommendation were made to operator to label food prep in advance and prep food in smaller quantities if it can't be used within three days

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

Observation: The floor in the walk-in cooler (located in the dry storage area) was unclean. Recommendations were made to operator to clean the floor

36. Appropriate maintenance of staff and/or public washrooms

NWT Reg 097-2009 - FESR 20(1) - Failure to ensure food establishment has toilet facilities available for the public

Observation: The dedicated staff washroom was under renovation at the time of inspection. Staff share washroom dedicated for the public. Operator was advised to notify EHO when renovations are completed for follow-up inspection

38. Mechanical ventilation operable where required



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

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38. Mechanical ventilation operable where required

-  
Observation: At the time of inspection, the ventilation hood wasn't working. Operator had made arrangements for it to be checked and restaurant remains closed till the ventilation hood is fixed.

40. General housekeeping and sanitation are satisfactory

-  
Observation: EHO observed improvement with the general sanitation of the facility. Recommendations were made to operator to maintain regular cleaning routine for the kitchen and equipment used for food handling.

44. Other EHO observations

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Observation: EHO observed the use for non food grade containers for holding and storing food. Recommendations were made to operator to use only food grade containers for food handling  
(Repeat)

46. EHO closing comments

-  
Observation: Reinspection of this facility is a follow-up to the compliant inspection completed on December 4, 2023. All inspection findings observed were discussed with the operator, some items require corrective action, including the immediate concern relating to the ventilation system. The operator is aware that they cannot operate until the ventilation system is operational.