



## FOOD ESTABLISHMENT INSPECTION REPORT

### Section 1: Facility Information

Establishment Name	The Mantle Restaurant & Pub					
Address	4511 Franklin 50 Ave Yellowknife NT X1A 1B9					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up X	Pre-operational	Consultation	Other
Date of Report	16/Apr/2024			Permit Number	NT-14468	

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.	N/A			23	Proper use and storage of clean utensils	YES		
2	The permit is posted in a conspicuous location.	N/A			24	Appropriate maintenance of food contact surfaces	YES		
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.	N/A			27	Dipper well with running water	N/A		
6	Cold holding and storage of food below 4°C or 40°F.	N/A			28	Food grade products for food contact surface sanitization	N/A		
7	Frozen food holding and storage below -18°C or 0°F.	N/A			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	YES		
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.	N/A			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	YES		
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.	N/A			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.	N/A			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.	YES			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.	N/A			43	Observation of health hazards	N/A		
22	Handwashing stations are provided & adequately supplied.	N/A							

### 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: Rodil Libiano	Name: Angela Fiadjoe
Title: Owner	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
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.
<div>46. EHO closing comments</div> <div>-</div> <div>Observation: A follow up inspection was conducted at The Mantle Restaurant and Pub. All corrective actions required on the inspection report dated on March 20, 2024 is confirmed corrected by Jr-EHO-AF. Items marked N/A were not inspected during this followup as they were in compliance at the end of the routine inspection.</div>





FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	The Mantle Restaurant & Pub					
Address	4511 Franklin 50 Ave Yellowknife NT X1A 1B9					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational	Consultation	Other X
Date of Report	20/Mar/2024			Permit Number	NT-14468	

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	YES		
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	YES*		
9	Food is cooked to a high enough safe internal temperature.	YES			31	Appropriate three-compartment sink available and used	N/A		
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*	X		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	YES		
15	Certified food handler in a supervisory role.				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			
19	Food is protected from potential contamination and adulteration.	NO	X		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	03/30/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Rodil Libiano	Name: Angela Fiadjoe
Title: Owner	Title: Public Health Officer





### Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
-Beef Soup	Hot Holding	91.1 C			C
-Cooked Rice at	Hot Holding	90 C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Prep Cooler	Top	2.2C	Other	Cooler Bottom of	2.9 C
Prep Cooler	Bottom	2.9 C	Other	Bottom cooler by	5.1 C
Walk-In Cooler		0.9 C	Reach-In Cooler	Front Area	-3.8 C
Walk-In Freezer		-24.6 C	Reach-In Cooler	Close to storage	3.2 C
Reach-In Freezer		-31.2 C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
					72 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.

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

-

Observation: Improper sanitation of probe thermometer before use was observed during the inspection. Education on how to properly disinfect thermometer before and after probing food was provided to the operator

Correct-by Date: 03/20/2024

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

-

Observation: Food items such as meat were observed on top shelves above other food items, Store raw foods separate and below cooked / ready-to-eat foods. The operator was directed to move all meats products to the bottom shelf and away from pre-cooked or perishable food items.

Correct-by Date: 03/22/2024

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

NWT Reg 097-2009 - FESR 31(b) - Failure to ensure food handled in safe and sanitary manner

Observation: Several food items such as cooked pork meat, cut vegetables were stored in the walkin cooler and fridges uncovered. The operator was directed to keep food items in storage covered to prevent contamination. This was corrected during the inspection.

Correct-by Date: 03/20/2024

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

NWT Reg 097-2009 - FESR 20(1)(c) - Failure to ensure food establishment has adequate storage facilities to safely store food and non-food items

Observation: In the dry storage area, some food items such as bags of rice were place directly on the floor. Other items were placed in ways which prevent easy access in the storage area. The dry storage area needs to be reorganized. Ensure all food are stored in ways to prevent contamination and adulteration.

Correct-by Date: 03/30/2024

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

NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination



## Section 6: Inspection Details (Continued)

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.

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

NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination

Observation: Boxes of food items were placed directly on the floor in the walk-in freezer. Ensure all food is protected from and free from contamination and adulteration, and is fit for human consumption. The operator was directed to place all food items on shelves at least 6 inches off the floor.

Correct-by Date: 03/30/2024

23. Proper use and storage of clean utensils

-

Observation: Serving plates were stored in a manner that risk contamination. The operator was directed to store plates in ways to prevent exposure to contaminant. Store utensils in manner preventing contamination

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

-

Observation: Cutting board was observed in disrepair. Ensure equipment is readily cleanable and in good repair. The operator was directed to replace the cutting board to prevent cross contamination

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

-

Observation: In the walk-in cooler, the floor had stains and was slippery which creat concern for fall hazards. Ensure floors or floor coverings are kept clean and in good repair.

Correct-by Date: 03/30/2024

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

-

Observation: No evidence of pest infestation during the inspection. But operator currently do no have intergrated pest management system in place. Operator was advice to adapt a IPM system to prevent pest in the facility.

44. Other EHO observations

-

Observation: Reach in freezer used in the kitchen was observed frozen and full with ice. The Freezer needs to be defrosted.

Correct-by Date: 03/30/2024

46. EHO closing comments

-

Observation: A routine inspection was completed at the Mantle Restaurant. All inspection finding were discussed with the operator.

Corrective actions required in this inspection have been outined to the operator to work on.