



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information						
Establishment Name	New Bee Enterprise Ltd o/a Noodle House					
Address	4609 Franklin Avenue Yellowknife NT X1A 1B9					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine	Complaint	Follow-Up	Pre-operational X	Consultation	Other
Date of Report	01/Feb/2024			Permit Number	NT-14588	

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.	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.	N/O			28	Food grade products for food contact surface sanitization	YES		
7	Frozen food holding and storage below -18°C or 0°F.	N/O			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	N/A		
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.	YES			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	NO		
14	Acceptable personal hygiene and behaviour or practices.	N/O			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.	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	N/O		
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	YES		
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)	02/01/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

Section 4: Signature	
Person In Charge	Environmental Health Officer
Name: Chang Liu	Name: Chloe Dawley
Title: Owner, Operator	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
Chest Freezer	1	-37C	Reach-In Freezer	2	-46 C
Chest Freezer	2	-51 C	Reach-In Freezer	3	-33 C
Chest Freezer	3	-45 C	Prep Cooler	1	-13 C
Chest Freezer	4	-47 C	Prep Cooler	2	-6 C
Reach-In Freezer	1	-37 C	Reach-In Cooler	1	-6 C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
	High Temperature				-71.7 at the plate C
		Chlorine	Surface sanitizer	200	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 new operator has applied for a food establishment permit.

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

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Observation: Post the Food Establishment Permit in a location that is visible public once received.

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

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Observation: Flooring throughout the establishment is in disrepair. The operator advised that they will be replacing flooring with a target of June 2024.

Correct-by Date: 06/14/2024

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Paper towel must be in a dispenser.

46. EHO closing comments

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Observation: A follow up pre-operational inspection of this establishment was conducted today. General cleaning, including degreasing, of surfaces in the food handling areas is still required. All food contact and food handling surfaces must be cleaned and sanitized prior to use/opening. This establishment has Environmental Health approval to operate. A Food Establishment Permit will be issued and sent to the operator in due course.



Section 6: Inspection Details (Continued)

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