

**FOOD ESTABLISHMENT INSPECTION REPORT****Section 1: Facility Information**

Establishment Name	Yellowknife Racquet Club Ltd.					
Address	4002 49th Avenue, Yellowknife, NT, Canada Yellowknife NT X1A 2N4					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-Up <input type="checkbox"/>	Pre-operational <input type="checkbox"/>	Consultation <input type="checkbox"/>	Other <input type="checkbox"/>
Date of Report	14/Mar/2024			Permit Number	NT-13639	

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*		X
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	N/A			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.	N/A			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.	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	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.	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	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.	YES			41	Pest control / adequate protection of pests	N/O		
20	Toxic/poisonous substances are stored separately from food.				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	X	Follow Up Required (Date)	03/22/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued		Fine Issued	

**Section 4: Signature****Person In Charge****Environmental Health Officer**

Name: Meghan Newberry

Name: Angela Fiadjoe

Title: Manager

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	Main lounge	1.1C			C
Reach-In Cooler	Bar Fridge	0.1 C			C
Reach-In Freezer	Kitchen freezer	-22.8 C			C
Reach-In Cooler	Kitchen refrigerator	1.1 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.

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

- Observation: Make probe thermometer available to check storage and internal food temperatures.

23. Proper use and storage of clean utensils

- Observation: Utensils were stored in a manner that had direct contact with the floor. Store utensils in manner preventing contamination. This was corrected during inspection.

Correct-by Date: 03/14/2024

31. Appropriate three-compartment sink available and used for manual dishwashing

- Observation: Three compartment sink was observed unclean during inspection. The operator was directed to clean the sink within the agreed timeline.

Correct-by Date: 03/22/2024

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

- Observation: Kitchen floor was unclean. Ensure floors or floor coverings are kept clean and in good repair.

Correct-by Date: 03/22/2024

44. Other EHO observations

- Observation: Operator do offer pizza for sale to the public. Pizza is prepared by Copperhouse. Pizza lable has ingredients and instruction on cooking procedure, however the lable has no food safety precaustion such as "Keep Pizza Frozen". Jr-EHO-AF will follow up with Copperhouse.

46. EHO closing comments



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

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**46. EHO closing comments**

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Observation: A routine inspection was conducted today. All inspection findings were discussed with the operator. Corrective actions required at the time of inspection was taken by the operator.