



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Zehabesha					
Address	5030 50 St Yellowknife NT X1A 3R8					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine X	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	11/Mar/2024			Permit Number	NT-14139	

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	NO	X	
2	The permit is posted in a conspicuous location.	N/O*			24	Appropriate maintenance of food contact surfaces	YES		
3	Risk assessment - extensive food preparation.	YES			25	Appropriate maintenance of non-food contact surfaces			
4	Risk assessment - minimal food preparation.	N/A			26	No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	YES			27	Dipper well with running water	N/A		
6	Cold holding and storage of food below 4°C or 40°F.	NO	X		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	X		30	Appropriate two-compartment sink available and used	NO		
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).	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	NO		
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	NO		
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.	YES			37	Lighting adequate for food preparation/cleaning	NO		
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.	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.	NO			41	Pest control / adequate protection of pests	NO		
20	Toxic/poisonous substances are stored separately from food.	NO			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.	NO	X						

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	X	03/20/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Dinku Tadesse	Name: Shawn Hardy
Title: Co-owner and general manager	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
Beef sauce	Hot Holding	67.8 C			C
		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Reach-In Cooler	Coldstream	4.2C			C
Reach-In Cooler	Pepsi (kitchen)	1.5 C			C
Reach-In Cooler	Bar/alcohol	4.5 C			C
Reach-In Cooler	Pepsi (dining room)	3.5 C			C
Reach-In Freezer	Russell	-18 C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
Lamber	High temperature		High temperature		>82 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.

- Facility obtained a valid NWT Environmental Health Food Establishment permit.
NWT Reg 097-2009 - FESR 7 - A person shall not operate a food establishment unless he or she holds a valid food establishment permit.
Observation: Operator has applied to renew the establishment's GWNT Food Establishment Permit.
Correct-by Date: 03/11/2024
- NWT Environmental Health Food Establishment Permit is posted in a conspicuous location visible to patrons.
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Observation: See comment above.
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6. Cold Holding and Storage of food below 4°C or 40°F
NWT Reg 097-2009 - FESR 33(2)(a) - Failure to ensure potentially hazardous food is stored, displayed and transported at temperature not greater than 4°C, or equal to or greater than 60°C
Observation: Hot prepared foods, including cooked chickpea and lentil dishes in sauce/gravy, were observed on a non-operating steam table unit. Internal temperature of these foods ranged between 35-43 Celsius, and were stored at ambient temperature for almost 4 hours. These foods were disposed of during the inspection. Education was provided on properly cooling of hot foods, and ensuring that hot foods are kept hot, and cold foods kept cold, until foods are served.
Correct-by Date: 03/11/2024
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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
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Observation: See compliance item #6. Cool hazardous foods from 60°C (140°F) to 20°C (68°F) within 2 hours, and Cool hazardous foods from 20°C (68°F) to 4°C (40°F) within 4 hours.
Correct-by Date: 03/11/2024
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12. Use and Availability of Thermometers to check and monitor food safety temperatures
NWT Reg 097-2009 - FESR 24(c) - Failure to ensure refrigeration and hot holding equipment equipped with accurate thermometer
Observation: Ensure thermometers are routinely calibrated.
Provide an easily readable, accurate thermometer indicating thermometer to verify storage temperatures;
Provide an easily readable, accurate thermometer to measure the internal temperature of potentially hazardous foods;



Section 6: Inspection Details (Continued)

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Provide an easily readable, accurate thermometer indicating thermometer to verify storage temperatures;
Provide an easily readable, accurate thermometer to measure the internal temperature of potentially hazardous foods;
Use the provided thermometer to check storage and internal food temperatures.
Correct-by Date: 03/11/2024

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: Clean and disinfect the storage containers used for storing dry goods. Note: a dirty scooping container (which was also cracked and in disrepair) was discarded during the inspection.
Correct-by Date: 03/11/2024

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: Ensure to label all containers that store food products. All cans, containers or wrappings of food must be clearly and properly labelled
Correct-by Date: 03/11/2024

20. Toxic/poisonous substances (chemicals/pesticides) are stored separately from food
NWT Reg 097-2009 - FESR 25(2)(a) - Failure to ensure pesticides, chemicals, cleansers and other similar products stored in containers not intended to be used for food and clearly labelled to identify contents
Observation: A re-used Windex spray bottle stored in the kitchen service window / beverage service area was not labelled to accurately identify the chemical agent. Ensure toxic / poisonous substances are stored in containers bearing identifying label.
Correct-by Date: 03/11/2024

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing
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Observation: Ensure to that the kitchen hand sink is easily accessible at all times while operating. A bucket that was observed in front of the sink, impeding its access, was removed.
Correct-by Date: 03/11/2024

23. Proper use and storage of clean utensils
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Observation: Observed objects such as a stapler, pencil, pen, stored amongst clean multi-use utensils in a utensil storage tray located in the beverage service area. Objects were removed, and utensils removed to be washed, rinsed and sanitized. Ensure to store utensils in manner preventing contamination
Correct-by Date: 03/11/2024

32. Proper method of wash-rinse-sanitize used for manual dishwashing
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Observation: Operator is currently performing the "washing" step for warewashing by hand at the dish sinks, and is rinsing and sanitizing all items in the high temperature dishwasher. The 1) Wash, 2) Rinse, 3) Sanitize steps were reviewed with the operator, and use of and provision of chlorine test strips provided.

33. High-Temperature Dishwasher is operating appropriately and verified.
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Observation: Provide sufficient detergent or chemicals for washing or sanitizing; observed that detergent supply was empty at time of inspection.

33. High-Temperature Dishwasher is operating appropriately and verified.
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Section 6: Inspection Details (Continued)

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Observation: Lamber high temperature dishwasher appeared to work correctly during the inspection. Wash cycle temp: ~62C; Rinse cycle temp: ~85C

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

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Observation: Clean tasks:

- 1) Clean the walls in the back kitchen hallway.
- 2) Clean floor and walls in the dish sink area.
- 3) Clean the wall above the hank sink.
- 4) Clean the wall at the far of the kitchen, between the stove and the steam table.

Correct-by Date: 03/13/2024

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

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Observation: Repair tasks:

- 1) Repair and re-finish the damaged walls in the back kitchen hallway. Also cover and the bare wood surfaces in the back kitchen hallway. Ensure finished surfaces are smooth, cleanable and non-absorbent.
- 2) Seal the holes in the wall (where plumbing enters the wall) under the dish sinks (to prevent potential entry of pests).
- 3) Re-finish the service window counter/ledge (paint severely worn).
- 4) Replace broken/cracked floor tiles in the beverage service / kitchen window service area.

36. Appropriate maintenance of staff and/or public washrooms

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Observation: Adequately repair or replace the sink countertop in the men's public washroom (countertop cracked in two areas).

Correct-by Date: 04/11/2024

37. Lighting adequate for food preparation/cleaning

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Observation: Cover exposed light panels in the kitchen (above food storage and food preparation areas). Provide all light fixtures with protective covers or non-shatter bulbs.

Correct-by Date: 03/31/2024

40. General housekeeping and sanitation are satisfactory

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Observation: - Remove the soiled cardboard at the bottom of the refrigerator units.

- Better organization needed for items stored in the back kitchen hallway, including organizing of some items on the kitchen shelves.
- Establishment lacks access to a utility/cleaning closet (in order to adequately stored cleaning tools such as mops, mop bucket, and brooms dust pans, and cleaning agents).

Correct-by Date: 03/11/2024

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

NWT Reg 097-2009 - FESR 26(1)(b) - Failure to ensure food establishment free of conditions that lead to harbouring or breeding of pests

Observation: Door at the back kitchen hallway has a noticeable gap at the base of the door, and must be addressed / sealed off to prevent the possible entry of pests.

Correct-by Date: 03/31/2024