

Algoma Health Unit Environmental Health Program

Area:	GARY CITY 012
Establishment No:	02712 00
Inspector:	GARY
Date:	27 MAR 06

INSPECTION REPORT

Name: [REDACTED]
 Address: [REDACTED] SSM, ON
 Telephone: [REDACTED]

Re: RE-INSPECTION

- Report: ✓ X ✓
- PRIOR: SANITIZING, HANDWASHING, COOLER AT 7°C, HANDWASH SINK.
- "milk cooler" STILL AT 7°C, MILK MOVED TO OTHER COOLER, EGGS ARE HAZAROUS FOOD. - will confirm on Tuesday.
 - GARBAGE NOT BE STORED IN ~~COOL~~ COLD HOLD UNIT.
 - CONFIRMED CALIBRATION OF THERMOMETER.
 - OBSERVED OWNER DRYING HANDS ON TEA TOWEL. PAPER TOWELS TO BE USED. 2 INSPECTION THAT THIS HAS BEEN OBSERVED. WASHING HANDS IS REQUIRED TO PREVENT THE SPREAD OF DISEASE.
 - OPERATOR HAS THERMOMETER AND TEST STRIP, FOR SANITIZER.

Date: 27 MAR 06

Inspector's Signature:  GARY NELSON

Date:

Recipient's Signature: [REDACTED]

**Algoma Health Unit
Environmental Health Program**

INSPECTION REPORT

Area:	
Establishment No:	
Inspector:	
Date:	27 MAR 06

Name: [REDACTED]

Address:

Telephone:

Re: Note to File RE: INSPECTION

Report:

- DURING INSPECTION [REDACTED] IMPLIED THAT HE WAS NOT FOLLOWING SANITIZING PROCEDURES WHEN NOT INSPECTED. HE STATED THAT HIS CUSTOMERS DID NOT WANT CHLORINE ON HIS MEAT CUT.
- HE STATED THAT HE WOULD DO THE MINIMUM REQUIRED, BUT THAT IT WAS UNFAIR AS NO ONE WASHED THEIR HAND RIGHT, AND ONLY PUT ON A SHOW FOR THE HEALTH INSPECTOR.
- BECAME VERY ANGRY ABOUT HIS EGGS, WHEN TOLD THEY WERE A HAZARDOUS FOOD, SAID HE COULD KEEP THEM ABOVE 4°C AS A FARMER SAID IT WAS O.K. HIS ARMS WERE WAVING IN THE AIR, HIS FACE BECAME RED AND HE YELLED AND RAISED HIS VOICE AS HE SPOKE. TO CALM MATTERS ADVISED [REDACTED] I WOULD CONFIRM THE TEMP EGGS ARE TO BE STORED AT.
- WHEN LEAVING [REDACTED] STATED THAT HE WOULD PUT ME ON HIS PAYROLL WHEN TOLD A RE-INSPECTION WAS REQUIRED.

Date: Inspector's Signature: [Signature] Gary Nelson

Date: Recipient's Signature:


- Sault Ste Marie (705) 759-5286
- Blind River (705) 356-2551
- Elliot Lake (705) 848-2314
- Wawa (705) 856-7208

PARIS 1057

Algoma Health Unit
Environmental Health Program

INSPECTION REPORT

Area:	
Establishment No:	
Inspector:	
Date:	27 MAR 06


Name: 

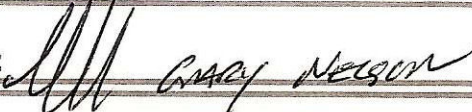
Address:

Telephone:

Re: Note to file RE: Compliance Inspection

Report:

 DID NOT HAVE SANITIZER TEST STRIPS FOR QUATS SANITIZER, PROVIDED DOUG WITH A STRIP AND DEMONSTRATED HOW TO USE IT.

Date:	Inspector's Signature: 
Date:	Recipient's Signature:


- Sault Ste Marie (705) 759-5286
 - Blind River (705) 356-2551
 - Elliot Lake (705) 848-2314
 - Wawa (705) 856-7208
- Print name?*

Algoma Health Unit Environmental Health Program

Area:	IN CITY (012)
Establishment No:	02712 00
Inspector:	GARY
Date:	3 ⁶ MAR 06

INSPECTION REPORT

Name: 

Address:  SSM, ON

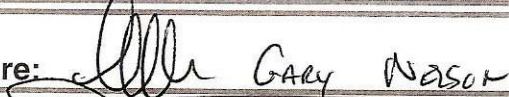
Telephone:

Re: INSPECTION

Report:

- DELIVERED 5 COPIES OF PHOTOS TAKEN ON 3 MAR 06, ON TWO PAGES
- ISSUED CERTIFICATES OF OFFENCE, # 77190086 AND 77190087
 - FOR NOT HAVING A THERMOMETER
 - " " " SANITIZER TEST KITS
- DISCUSSED HANDWASH AND SANITIZING PROCEDURES.
- DISCUSSED THERMOMETER AND TEST STRIPS
- CHECKED COOLER ~~SE~~ MILK AT 7°C LOWER TO 4°C.
- DISCUSSED OBSTRUCTION OF HANDWASH SINK AND FOOD CONTACT AREAS.

Date:

Inspector's Signature:  GARY WASON

Date:

Recipient's Signature: 

Algoma Health Unit
Environmental Health Program

5761-040-008-070

Area:	INCITY GARY (012)
Establishment No:	0271200
Inspector:	GARY
Date:	3 MAR 06

INSPECTION REPORT

Name: [REDACTED]

Address: [REDACTED] SSM, ON

Telephone:

Re: Compliance Inspection

Report: X ✓ ✓

PHOTO'S TAKEN.
COPIES REQUESTED,
BY OPERATOR.

Prior - SANITIZER, BEST BEFORE DATES, SURFACE SANITIZER.

- MILK COOLER AT 8-10°C, LOWER TO 4°C OR BELOW.
- TCA CHECK - MISSING ONE WARNING STICKER.

- LACK OF USE OF SANITIZER

(OPERATOR REPAIRED.) - SANITIZER, "CHLORINE IN BOTTLE" PUMP ON BOTTLE BROKEN
- NO TEST STRIPS FOR SANITIZER ON PREMISE
- EMPLOYEE UNAWARE HOW TO USE TEST STRIPS

MAY HAVE MISS OBSERVED THIS INCIDENT HOWEVER OPERATOR FIRST STATED THAT SPRAY BOTTLE WAS USED, THEN STATED BUCKET WAS USED.
- OBSERVED MEAT CUTTER BEING "CLEAN" WITH WIPING CLOTHES ~~ON~~ STORED ON SINK, WITHOUT SANITIZER

- WIPING CLOTHES STORED ON SINK AFTER "CLEANING" MEAT CUTTER.

- NO THERMOMETER PRESENT ON SITE.

SANITIZER TESTED BY PHI, AT 300 PPM.

- CHEESE STORED IN CARBOARD BOX. CARBOARD IS NOT A SUITABLE FOOD CONTACT SURFACE

- FOOD TO BE STORED 6" ABOVE FLOOR. LARGE WASH-IN COOLER

- HAND WASH BASIN OBSTRUCTED. REMOVE ITEMS IN BASIN. HAND WASH ONLY

- KNIFE STORED IN CRACK BETWEEN COUNTER TOP AND WALL. USE KNIFE BLOCK OR TUPPERWARE CONTAINER.

Date: 3 MAR 06

Inspector's Signature: [Signature] GARY NELSON

Date:

Recipient's Signature: X [REDACTED]