



5 101-050-041-013

Bacteriological Analysis of Water – Single Sample Requisition for Official Agencies

FOR DRINKING WATER: THE REGULATION STATUS OF THE SAMPLE MUST BE INDICATED. IF REGULATED, ALL NON-SHADED AREAS MUST BE COMPLETED OR THE SAMPLE WILL NOT BE ANALYZED BY THE LABORATORY AND ANOTHER SAMPLE WILL HAVE TO BE SUBMITTED

A unique identifier (i.e. barcode) must be present on both the bottle and requisition when received at the laboratory or the sample will not be processed

Official Agency Address

Agency Name: AHU

99 Foster Drive

Bldg. No., Street, R.R., Box No. SSM ON

City, Town

Province Postal Code

Submitted By: Jenny Mackey/Jennifer McLeod

Submitted To: SSM Public Health Lab

Comments/Additional Information:

Owner of the Water Supply

Facility: [REDACTED]

Bldg. No., Street, R.R., Box No. SSM, ON

City, Town

Province Postal Code

Contact Name(s):

Tel: (Working hrs.): (After Hours)

Fax:

MOE Waterworks No.: Not assigned Assigned if assigned, indicate number

Reason for Sampling

Control SDWA (attach chain of custody)

Consumer Complaint HACCP Audit, Food Premises

Outbreak Investigation HPPA

Outbreak Investigation

Outbreak Number: _____

Etiological Agent if Known: _____

Test for Etiological Agent* Or, Test for Potability

*Call laboratory before sampling

Sample Information-Drinking Water

(Check all applicable boxes)

Date Collected: Dec. 19/06

Time Collected: 2:30pm

Collected By: Jennifer

Sampling Site: ICE MACHINE

Municipal Treated

Non-Municipal Non Treated

Private Residence Well (Ground water)

Bottled Water Surface Water

Other: _____ Distribution

Sample Information – Non-Potable

Date Collected: _____

Collected By: _____

Sampling Site: _____

Recreational Pool (Spa, swimming, wading, hydrotherapy, whirlpool, etc.)

Suspected Sewage Contamination

Other* (Please specify): _____

*Call laboratory before sampling

Samples must be received in the laboratory within 6 hours of collection if not refrigerated. Refrigerated non-potable samples must be received in the laboratory within 24 hours of collection and refrigerated drinking water must be received in the laboratory within 48 hours of collection.

For Laboratories Only

Tests Performed	Count	Comments	Date Reported
Total Coliforms per (Cfu) 100mL*	0	RECEIVED DEC 27 2006 ALGOMA HEALTH UNIT	JOHN H. JESSOP LAB MANAGER TOLL FREE 800-263-0408 DATE REPORTED 06 DEC 22 14 39
Escherichia coli (Cfu) per 100mL*	0		
Heterotrophic plate count (HPC) (Cfu) per 1mL**	80		
Background (Cfu) per 100mL*			
Pseudomonas aeruginosa (Cfu) per 100mL*			
Presumptive Staphylococci (Cfu) per 100mL*			
Staphylococcus aureus (Cfu) per 100 mL*		Date of Analysis: <u>DEC 20 2006</u>	SAULT STE. MARIE PUL 160 McDOUGALL STREET SAULT STE. MARIE, ON PGA 3A8 PHONE: 705-254-7102
Other: per mL		Date Read:	
Reported By: <u>DC-MS 21/12/06</u> <u>APC JB 22/12/06</u>	Checked By: <u>JS</u>		

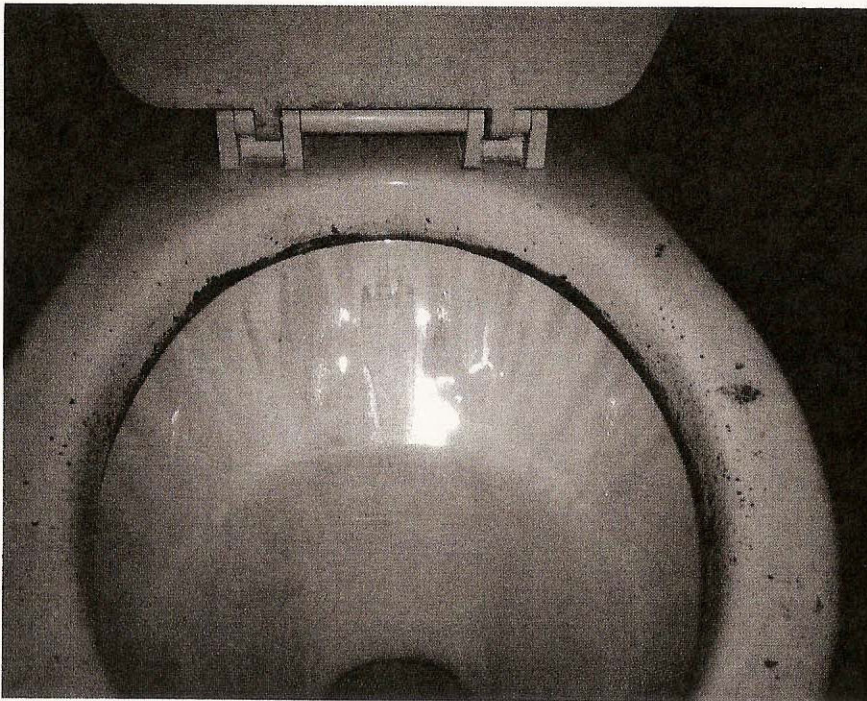
*Analysis by Membrane Filtration. **Analysis by Spread Plate. These results relate only to the sample tested.



[REDACTED]
[REDACTED]

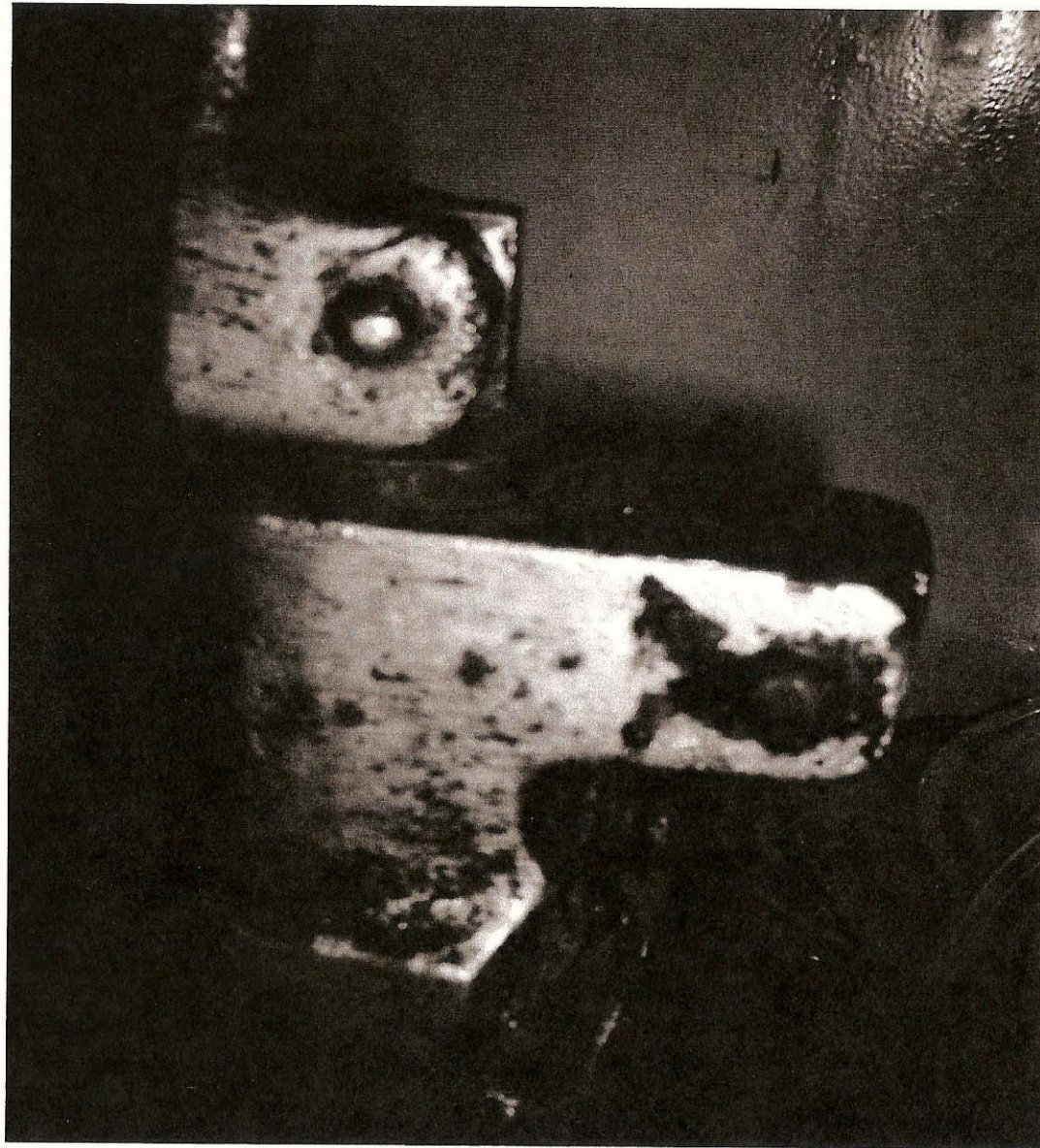
Rd., SSm, ON

Jan. 22/07



[REDACTED]

Jan 22/07 - Jenny Mackey



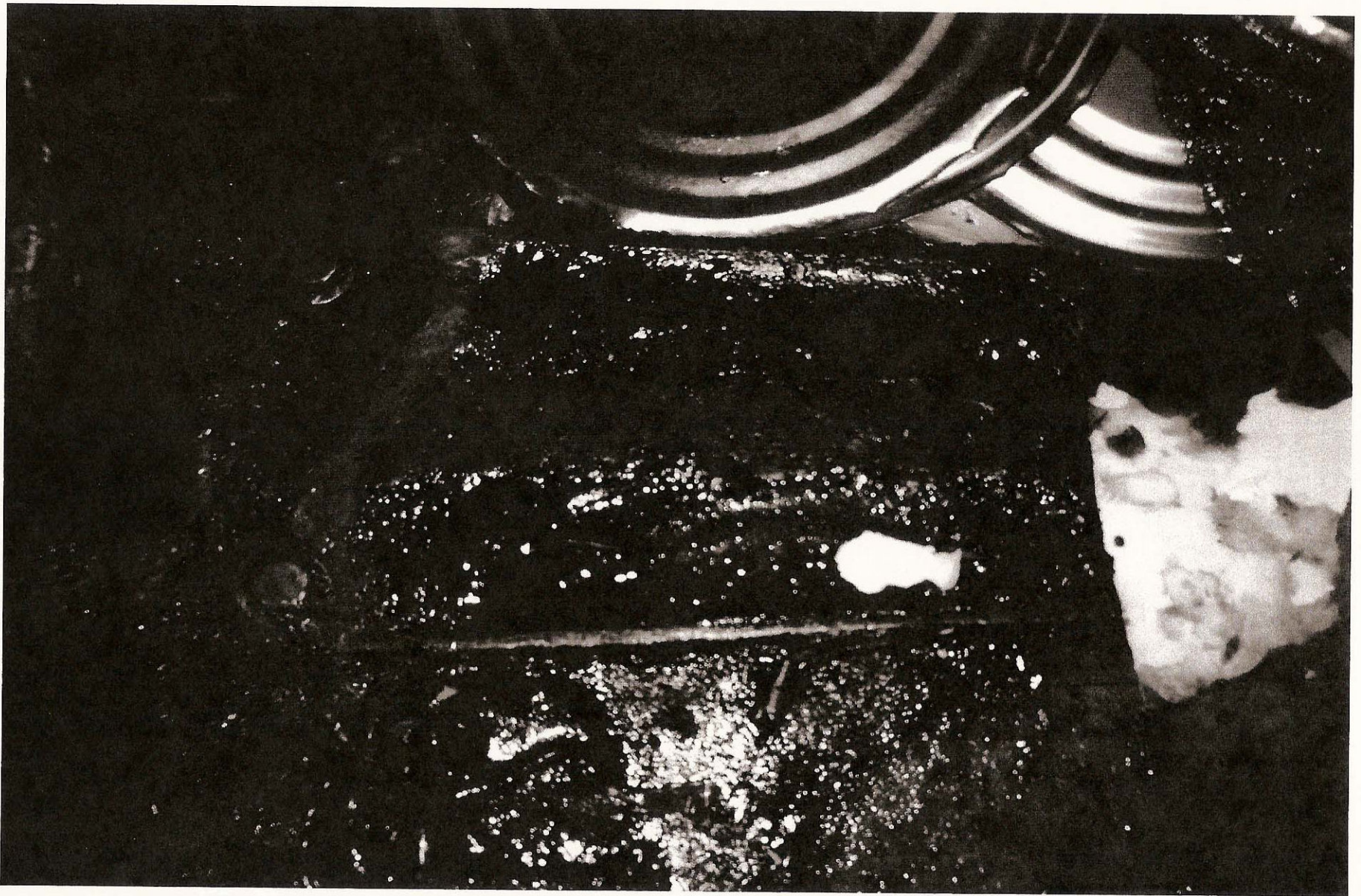
[REDACTED], SSM, ON. February 22, 2007, 11:30am True Copy

Jennifer McLeod
Jennifer McLeod



[REDACTED], SSM, ON. February 22, 2007, 11:30am True Copy

Jennifer McLeod
Jennifer McLeod



[REDACTED] SSM, ON. February 22, 2007, 11:30am True Copy

Jennifer McLeod
Jennifer McLeod

Algoma Health Unit
Environmental Health Program

INSPECTION REPORT

Area:	004
Establishment No:	
Inspector:	Jenny/Jennifer
Date:	Dec 20/06

Name: [Redacted] 10:00AM

Address: [Redacted], 58m, ON

Telephone:

Re: Re-Inspection

Report:

Probe thermometer was difficult for staff to see numbers + difficult to get readings with small pieces of meat.

Recommend a probe thermometer which is digital.
Look for easy to read numbers + thin probe

Check calibration of thermometer regularly, (e.g with ice water)
Thermometer calibration was 32 F when placed in ice bath

Chicken temp: 177 F

Pepsi cooler: 8°C

Staff are aware of temperatures to look for when cooking, hot holding + cold holding. Signs Posted
Ensure temperatures are checked.

See other requirements on Dec. 19/06 inspection report

Restaurant may open.

Date: Dec. 20/06 Inspector's Signature: Jenny Mackey/Jennifer McLeod

Date: Recipient's Signature:

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

5761-030-041-013

ALGOMA HEALTH UNIT



for healthier communities

Service de santé publique

ORDER

Made pursuant to Section 13 of the Health Protection and Promotion Act, R.S.O 1990, c.H.7

AA Northan
MD MHSc FRCP(C)
Medical Officer of Health

www.ahu.on.ca

DATE: December 21, 2006

Blind River

Community Services
Centre
15 Hanes Avenue
P0R 1B0
Tel: 1 (705) 356-2551
TF: 1 (888) 211-4739
Fax: 1 (705) 356-2494

TO:

[REDACTED]

and

Elliot Lake

Algo Centre
151 Ontario Avenue
P5A 2T2
Tel: 1 (705) 848-2314
TF: 1 (888) 211-6749
Fax: 1 (705) 848-1911

[REDACTED]

Re: Properties known as [REDACTED]

Sault Ste. Marie

Civic Centre
99 Foster Drive
P6A 5X6

- 1st Floor
- 6th Floor

Tel: 1 (705) 759-5287
Fax: 1 (705) 759-1534

I, Jenny Mackey, Public Health Inspector of the Algoma Health Unit, hereby **order** you to:

1. Educate all food handling staff on the proper use of a probe thermometer.
2. Educate all food handling staff about temperature control measures to ensure safe food handling (e.g. Hazardous foods are to be hot held at 60°C/140°F or hotter OR cold held at 4°C/40°F or colder, cook/reheat foods to minimum required temperatures and cool foods to cold holding temperatures in less than 2 hours).
3. Ensure safe food handling requirements are followed.
4. Complete a Food Handler Certification course by April 1, 2007. (e.g. 4 courses are being offered this winter through Sault College Continuing Education).

This order will remain in effect until revoked in writing by the Algoma Health Unit.

The reasons for this order are:

A possible foodborne illness complaint implicated the [REDACTED] as a possible source was received on December 19, 2006 and on inspection of the [REDACTED], it was evident that numerous hazardous foods had been temperature abused. This has been a recurring issue in both of your establishments. Education and training are vital to food safety. Inadequate temperature control in a food establishment can lead to food born illnesses.

186 East Street

P6A 3C6
Tel: 1 (705) 759-3935
Fax: 1 (705) 759-2105

63 East Street

Unit 1
P6A 3C4
Tel: 1 (705) 759-1844
Fax: 1 (705) 759-5953

Wawa

18 Ganley Street
P0S 1K0
Tel: 1 (705) 856-7208
TF: 1 (888) 211-8074
Fax: 1 (705) 856-1752

Order to: [REDACTED]
December 21, 2006
Page 2

I am of the opinion upon reasonable and probable grounds that:

1. A health hazard may exist in or about the premises situated within the health unit served by me;
2. The health hazard presents a risk to the health of persons in the health unit served by me, and
3. That the requirements specified in this order are necessary in order to decrease the effect(s) of, or to eliminate the health hazard.

Notice:

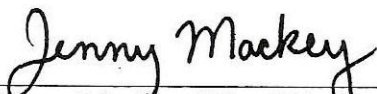
Take notice that you are entitled to a hearing by the health services review and appeal board if you deliver to me a notice in writing requesting a hearing, within 15 days after service of this order, and to the following address:

Health Services Review and Appeal Board
151 Bloor Street West, 9th Floor,
Toronto, ON M5S 2T5
Telephone (416) 327-8512

ALTHOUGH A HEARING MAY BE REQUESTED THIS ORDER TAKES EFFECT WHEN IT IS SERVED UPON YOU

Failure to comply with this order is an offence to which you are liable on convictions to a fine of not more than \$5,000.00 for an individual or \$25,000.00 for a corporation for every day or part of a day on which the offence occurs or continues.

Dated at Sault Ste. Marie this 21st day of December 2006.



Jenny Mackey, BSc, BTech., CPHI(c)
Public Health Inspector
Algoma Health Unit
Environmental Health Program
99 Foster Drive
Sault Ste. Marie, ON P6A 5X6