



Food Premises Inspection Report – Items Critical to Food Safety

5761-050-079-004

| | | | | | | |
|---|---------------------------------|----------------------------------|-------------------------------|----------------------|--|----------------------------|
| Establishment information [Redacted] | Establishment no. 00338-0703 | Risk assessment category High | Health unit/department AHU | Area/district 004 | Inspection due date (d/m/y) 2,6 1,0 20,06 | Re-inspection date (d/m/y) |
|---|---------------------------------|----------------------------------|-------------------------------|----------------------|--|----------------------------|

| | |
|---|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other |
|---|---|

C – in compliance
 X – not in compliance
 N – not observed

These items related to foodborne illness and must receive immediate attention!
 10:15 AM

| 1. | Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|----|--|-------------------------------------|-------------------------------------|-------------------------------------|----------|---|--------------------------|
| A. | Cold holding: 4°C (40°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. | Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | IDE. | Ensure hazardous foods (e.g. rice) are cooled rapidly to limit time in "danger zone" (4°C - 60°C) | |
| C. | Freezing (before preparation and serving) | | | | | | |
| | Fish - intended to be consumed raw | | | | | | |
| | to -20°C (-4°F) or less for 7 days | | | | | | |
| | to -35°C (-31°F) or less for 15 hours | | | | | | |
| D. | Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | | | <input checked="" type="checkbox"/> | | Ensure foods are cooled to 4°C in less than 4 hrs (e.g. smaller batches) | |
| E. | Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | | | <input checked="" type="checkbox"/> | | Foods are to be reheated only once after being cooled. | |
| 2. | Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. | Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. | Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| | Whole Poultry | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| | Poultry / ground poultry | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| | Pork / Pork products | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| | Ground meat (other than poultry) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| | Fish | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| | Other hazardous foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. | Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. | Re-heating: To at least minimum internal cooking temperature within 2 hours | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. | Protection from Contamination by Food Handlers | | | | | | |
| A. | Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. | Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. | Protection from Adulteration and Contamination | | | | | | |
| A. | Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. | Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. | Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. | Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. | Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. | High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. | Food Safety Management (reserved) | | | | | | |
| 6. | Other | | | | | | |

| | | |
|---|--|-------------------|
| Signature of owner/operator [Redacted] | Signature of Public Health Inspector Jenny Mackey | Date Oct-26/06 |
|---|--|-------------------|



10:15 AM

| | | | | | | |
|---|---------------------------------------|--|---|------------------------------------|---|--|
| Establishment information Renseignements sur l'établissement | Establishment no. Établissement n° | Risk assessment category Catégorie d'évaluation des risques | Health unit/department Bureau / service de santé | Area/district Région / district | Inspection due date (d/m/y) Date cible (pour l'inspection) (j/m/a) | Re-inspection date (d/m/y) Date de réinspection (j/m/a) |
| [Redacted] | [Redacted] | High | AHU | 004 | 26/10/2006 | |

| | C | N | X | C - in compliance/conforme N - not observed/non observé X - not in compliance/non conforme |
|---|-------------------------------------|--------------------------|-------------------------------------|--|
| 1. Equipment and Utensils/Matériel et ustensiles | | | | |
| A. Food dispensing utensils available for use by patrons/Ustensiles de service des aliments mis à la disposition de la clientèle | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Proper storage of clean utensils/Entreposage correct des ustensiles propres | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| C. Single-service utensils properly stored and dispensed/Ustensiles jetables entreposés et distribués correctement | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| D. Thermometers to verify food preparation and storage temperatures/Thermomètres pour vérifier les températures de préparation et d'entreposage des aliments | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| E. Food contact surfaces properly designed, constructed, installed, located, (smooth, non-absorbent, cleanable, corrosion resistant and non-toxic)/La conception, la construction, l'installation et l'emplacement des surfaces avec lesquelles les aliments viennent en contact sont convenables (lisses, non absorbantes, lavables, non corrosives et non toxiques) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| F. Non-food contact surfaces and equipment properly designed, constructed, installed, maintained, (accessible for cleaning)/La conception, la construction, l'installation et l'entretien des surfaces et du matériel avec lesquels les aliments ne viennent pas en contact sont convenables (accessibles pour le nettoyage) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 2. Foodhandler Hygiene and Activities/Hygiène et activités des préposé(s) à la manutention des aliments | | | | |
| A. Clean outer garments/Vêtements de dessus propres | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Prohibited use of tobacco/smoking/interdiction de fumer / d'utiliser du tabac | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| C. Hair suitably confined/Cheveux convenablement recouverts | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| D. Washing hands thoroughly before and after handling food/Les préposé(s) se lavent les mains avec soin avant et après toute manipulation d'aliments | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 3. Equipment and Utensils Sanitation/Désinfection du matériel et des ustensiles | | | | |
| A. Mechanical dishwashing: /Lavage de la vaisselle à la machine : Wash-rinse water clean/Lavage-rinçage à l'eau propre | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Proper water temperature/Température convenable de l'eau | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Proper timing of cycles/Cycles de lavage bien réglés | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Sanitizer for low temperature/Emploi d'un désinfectant pour les lavages à basse température | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Manual dishwashing: wash-rinse sanitize technique/Lavage de la vaisselle à la main : Lavage-rinçage - technique de désinfection | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| C. Sanitize test kit/thermometer readily available for verifying dishwashing and sanitizing temperatures/Trousse de désinfection / thermomètre pour vérifier les températures de lavage de la vaisselle et de désinfection disponibles sur place | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| D. Food contact surfaces washed-rinsed-sanitized after each use and following any operations when contamination may have occurred/Les surfaces de contact avec les aliments sont lavées, rincées et désinfectées après chaque usage et après toute opération comportant un risque de contamination | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| E. Wiping cloths handled properly (sanitizing solution used)/Les essuie-mains sont convenablement lavés (en utilisant une solution désinfectante) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 4. Sanitary Facilities and Controls/Installations et mesures de contrôle sanitaires | | | | |
| A. Approved municipal/private sewage disposal provided where required/Muni d'un système d'égout municipal / privé approuvé, là où requis | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Separate handwashing basin in each preparation area with the required supplies/Évier séparé pour se laver les mains dans chaque aire de préparation des aliments avec les fournitures requises | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| C. Sanitary maintenance of and provision of required supplies in staff/public washroom facilities/Entretien et quantité suffisante des fournitures requises dans les toilettes du personnel / du public, conformément aux normes sanitaires | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 5. Garbage and Waste Management/Gestion des déchets et des ordures | | | | |
| A. Insect and vermin-proof containers provided where required/Munis de récipients à l'épreuve des insectes et de la vermine, là où requis | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Frequency of garbage removal adequate to maintain the premises in a sanitary condition/Fréquence appropriée de l'enlèvement des ordures pour maintenir la salubrité des lieux | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| C. Liquid wastes handled and collected in sanitary manner/Déchets liquides traités et enlevés conformément aux normes sanitaires | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 6. Pest Control/Contrôle des insectes et des animaux nuisibles | | | | |
| A. Adequate protection against the entrance of insects, vermin, rodents, dust and fumes/Protection appropriée pour empêcher l'entrée des insectes, de la vermine, des rongeurs, de la poussière et des émanations | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 7. Sanitary Maintenance and Construction of Establishment/Entretien et construction sanitaires de l'établissement | | | | |
| A. Floor, walls, and ceiling clean/in good repair/Planchers, murs et plafonds propres / en bon état | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. Mechanical ventilation operable where required/Système de ventilation mécanique en état de fonctionner, s'il y a lieu | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| C. Lighting adequate for food preparation and cleaning/Éclairage suffisant pour la préparation des aliments et le nettoyage | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| D. General housekeeping satisfactory/Entretien général satisfaisant | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| E. Exclusion of live animals on the premises, subject to exemptions/Lieux interdits aux animaux vivants, sauf exception | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 8. Other/Autre | | | | |
| A. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| B. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

Compliance Activities/Activités de conformité

These items must be completed by the expected date or before the next regular inspection
Ces points doivent être achevés avant la date cible ou avant la prochaine inspection de routine

| Item no. Point n° | Item/comment /Point / commentaire | Expected compliance date/Date cible pour la conformité |
|----------------------|---|--|
| 1B | Ensure knives are stored in a sanitary manner (e.g. knives should not be stored in between counters as counters cracks can not be readily cleaned/sanitized). | |

Signature of owner/Propriétaire / de la propriétaire / de l'exploitant(e) [Redacted] Date

Signature of Public Health Inspector/Inspecteur(trice) de la santé publique Jenny Mackey Date Oct 26/06



Food Premises Inspection Report - Items Critical to Food Safety

Table with 6 columns: Establishment info, Establishment no. (00338-02), Risk assessment category (High), Health unit/department (AHU), Area/district (004), Inspection due date (2,7,10,9,12,0,0,16), Re-inspection date.

Food safety strategy: food safety training, re-inspection, compliance inspection (checked), consultation, HACCP audit, CCP monitoring. Sample taken: water, swab, other, food, ice.

Compliance status: C - in compliance, X - not in compliance, N - not observed. Note: These items related to foodborne illness and must receive immediate attention!

Main inspection table with 7 columns: Item no., Item/comment, Expected compliance date, and three compliance columns (C, N, X). Rows include Refrigerated and Frozen Storage, Cooking/Hot Holding/Re-heating, Protection from Contamination by Food Handlers, Protection from Adulteration and Contamination, Food Safety Management, and Other.

Signature of [redacted], Signature of Public Health Inspector (Jenny Mackey), Date (Sept. 27/06)



Food Premises Inspection Report - Establishment Sanitation, Design and Maintenance Items
Rapport d'inspection de services alimentaires - Points concernant l'hygiène, la conception et l'entretien de l'établissement

| | | | | | | |
|---|---------------------------------------|--|---|------------------------------------|---|--|
| Establishment information Renseignements sur l'établissement | Establishment no. Établissement n° | Risk assessment category Catégorie d'évaluation des risques | Health unit/department Bureau / service de santé | Area/district Région / district | Inspection due date (d/m/y) Date cible (pour l'inspection) (j/m/a) | Re-inspection date (d/m/y) Date de réinspection (j/m/a) |
| [Redacted] | [Redacted] | High | AHU | 004 | 27/09/2006 | |

1. Equipment and Utensils/Matériel et ustensiles

- A. Food dispensing utensils available for use by patrons/Ustensiles de service des aliments mis à la disposition de la clientèle
- B. Proper storage of clean utensils/Entreposage correct des ustensiles propres
- C. Single-service utensils properly stored and dispensed/Ustensiles jetables entreposés et distribués correctement
- D. Thermometers to verify food preparation and storage temperatures/Thermomètres pour vérifier les températures de préparation et d'entreposage des aliments
- E. Food contact surfaces properly designed, constructed, installed, located, (smooth, non-absorbent, cleanable, corrosion resistant and non-toxic)/La conception, la construction, l'installation et l'emplacement des surfaces avec lesquelles les aliments viennent en contact sont convenables (lisses, non absorbantes, lavables, non corrosives et non toxiques)
- F. Non-food contact surfaces and equipment properly designed, constructed, installed, maintained, (accessible for cleaning)/La conception, la construction, l'installation et l'entretien des surfaces et du matériel avec lesquels les aliments ne viennent pas en contact sont convenables (accessibles pour le nettoyage)

C N X

C - in compliance/conforme N - not observed/non observé X - not in compliance/non conforme

Compliance Activities/Activités de conformité

These items must be completed by the expected date or before the next regular inspection
Ces points doivent être achevés avant la date cible ou avant la prochaine inspection de routine

| Item no. Point n° | Item/comment /Point / commentaire | Expected compliance date/Date cible pour la conformité |
|----------------------|-----------------------------------|--|
|----------------------|-----------------------------------|--|

Discussed customer complaint re: dirty glasses from bar.

-discussed tiles under sink

-discussed -no sticky fly

traps over food prep areas.

-discussed routine

cleaning under bar glass

washer

Ensure shelves have no exposed

rust (e.g. Coke cooler)

2. Foodhandler Hygiene and Activities/Hygiène et activités des préposé(s) à la manutention des aliments

- A. Clean outer garments/Vêtements de dessus propres
- B. Prohibited use of tobacco/smoking/Interdiction de fumer / d'utiliser du tabac
- C. Hair suitably confined/Cheveux convenablement recouverts
- D. Washing hands thoroughly before and after handling food/Les préposé(s) se lavent les mains avec soin avant et après toute manipulation d'aliments

3. Equipment and Utensils Sanitation/Désinfection du matériel et des ustensiles

- A. Mechanical dishwashing/Lavage de la vaisselle à la machine :
 - Wash-rinse water clean/Lavage-rinçage à l'eau propre
 - Proper water temperature/Température convenable de l'eau
 - Proper timing of cycles/Cycles de lavage bien réglés
 - Sanitizer for low temperature/Emploi d'un désinfectant pour les lavages à basse température
- B. Manual dishwashing: wash-rinse sanitize technique/Lavage de la vaisselle à la main : Lavage-rinçage - technique de désinfection
- C. Sanitize test kit/thermometer readily available for verifying dishwashing and sanitizing temperatures/Trousse de désinfection / thermomètre pour vérifier les températures de lavage de la vaisselle et de désinfection disponibles sur place
- D. Food contact surfaces washed-rinsed-sanitized after each use and following any operations when contamination may have occurred/Les surfaces de contact avec les aliments sont lavées, rincées et désinfectées après chaque usage et après toute opération comportant un risque de contamination
- E. Wiping cloths handled properly (sanitizing solution used)/Les essuie-mains sont convenablement lavés (en utilisant une solution désinfectante)

4. Sanitary Facilities and Controls/Installations et mesures de contrôle sanitaires

- A. Approved municipal/private sewage disposal provided where required/Muni d'un système d'égout municipal / privé approuvé, là où requis
- B. Separate handwashing basin in each preparation area with the required supplies/Évier séparé pour se laver les mains dans chaque aire de préparation des aliments avec les fournitures requises
- C. Sanitary maintenance of and provision of required supplies in staff/public washroom facilities/Entretien et quantité suffisante des fournitures requises dans les toilettes du personnel / du public, conformément aux normes sanitaires

5. Garbage and Waste Management/Gestion des déchets et des ordures

- A. Insect and vermin-proof containers provided where required/Munis de récipients à l'épreuve des insectes et de la vermine, là où requis
- B. Frequency of garbage removal adequate to maintain the premises in a sanitary condition/Fréquence appropriée de l'enlèvement des ordures pour maintenir la salubrité des lieux
- C. Liquid wastes handled and collected in sanitary manner/Déchets liquides traités et enlevés conformément aux normes sanitaires

6. Pest Control/Contrôle des insectes et des animaux nuisibles

- A. Adequate protection against the entrance of insects, vermin, rodents, dust and fumes/Protection appropriée pour empêcher l'entrée des insectes, de la vermine, des rongeurs, de la poussière et des émanations

7. Sanitary Maintenance and Construction of Establishment/Entretien et construction sanitaires de l'établissement

- A. Floor, walls, and ceiling clean/in good repair/Planchers, murs et plafonds propres / en bon état
- B. Mechanical ventilation operable where required/Système de ventilation mécanique en état de fonctionner, s'il y a lieu
- C. Lighting adequate for food preparation and cleaning/Éclairage suffisant pour la préparation des aliments et le nettoyage
- D. General housekeeping satisfactory/Entretien général satisfaisant
- E. Exclusion of live animals on the premises, subject to exemptions/Lieux interdits aux animaux vivants, sauf exception

8. Other/Autre

- A.
- B.

Signature of [Redacted] propriétaire / de Date

Signature of Public Health Inspector/Signature de l'inspecteur(trice) de la santé publique Date

Jenny Mackey

Sept 27/06



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | |
|--------------------------------|--------------------------------------|-----------------------------------|--------------------------|---|----------------------------|
| Establishment no. 00338 | Risk assessment category High | Health unit/department AHU | Area/district 004 | Inspection due date (d/m/y) 27/03/2006 | Re-inspection date (d/m/y) |
|--------------------------------|--------------------------------------|-----------------------------------|--------------------------|---|----------------------------|

| | | | |
|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! <i>*verified all temperatures with operators probe the thermometer</i> |
|--|--|--|--|

| Item no. | Item/comment | Expected compliance date |
|---|---|--------------------------|
| 1. Refrigerated and Frozen Storage of Hazardous Food | | |
| A. Cold holding: 4°C (40°F) or less | Actual temp: [.....] [.....] [.....] | |
| B. Freezing: -18°C (0°F) or less | Actual temp: [.....] [.....] [.....] | |
| C. Freezing (before preparation and serving) | | |
| Fish - intended to be consumed raw | Actual temp: [.....] [.....] [.....] | |
| to -20°C (-4°F) or less for 7 days | Actual temp: [.....] [.....] [.....] | |
| to -35°C (-31°F) or less for 15 hours | Actual temp: [.....] [.....] [.....] | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | |
| A. Thermometers used to verify food preparation and storage temperatures | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | |
| Whole Poultry | 82°C (180°F) Actual temp: [.....] [.....] [.....] | |
| Poultry / ground poultry | 74°C (165°F) Actual temp: [.....] [.....] [.....] | |
| Pork / Pork products | 71°C (160°F) Actual temp: [.....] [.....] [.....] | |
| Ground meat (other than poultry) | 71°C (160°F) Actual temp: [.....] [.....] [.....] | |
| Fish | 70°C (158°F) Actual temp: [.....] [.....] [.....] | |
| Other hazardous foods | 74°C (165°F) Actual temp: [.....] [.....] [.....] | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | Actual temp: 145°C 140°C 142°C | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | Actual temp: [.....] [.....] [.....] | |
| 3. Protection from Contamination by Food Handlers | | |
| A. Washing hands thoroughly before and after handling food | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | |
| Protection from Adulteration and Contamination | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | |
| C. Constant supply of hot and cold potable running water where applicable | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | |
| E. Chemicals/pesticides to be stored separately from food | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | |
| 5. Food Safety Management (reserved) | | |
| 6. Other | | |

1A Cooked onions/green pepper : 19°C
 Held in hot holding and cold holding units
 *item involved with food borne outbreak in past - 2 containers discarded
 Creamy dressings + marinades : 12°C
 Coleslaw : 12°C, Cheese 19°C, garlic + oil mixture 13°C
 - Remove items to cold holding units < 4°C immediately
 - Large container of rice : 27°C
 - discussed proper cooling procedure

2C Reheat foods to 74°C and hot hot at 60°C or higher immediately

***** Maintain all hazardous foods either at 4°C or colder or 60°C or warmer. *** REPEAT ITEM**

| | | |
|---------------------|--|-----------------------|
| Signature of owner/ | Signature of Public Health Inspector Jenny Mackey | Date Mar 27/06 |
|---------------------|--|-----------------------|



| | | | | | | |
|---|---------------------------------------|--|---|------------------------------------|---|--|
| Establishment information Renseignements sur l'établissement | Establishment no. Établissement n° | Risk assessment category Catégorie d'évaluation des risques | Health unit/department Bureau / service de santé | Area/district Région / district | Inspection due date (d/m/y) Date cible (pour l'inspection) (j/m/a) | Re-inspection date (d/m/y) Date de réinspection (j/m/a) |
| [REDACTED] | 00338 | High | AHU | 004 | 27.03.20.06 | |

| | C | N | X | C - in compliance/conforme | N - not observed/non observé | X - not in compliance/non conforme | | | | | | |
|---|--|--|--------------------------|---|------------------------------|------------------------------------|----------------------|-----------------------------------|--|--|--|--|
| 1. Equipment and Utensils/Matériel et ustensiles | | | | Compliance Activities/Activités de conformité | | | | | | | | |
| A. Food dispensing utensils available for use by patrons/Ustensiles de service des aliments mis à la disposition de la clientèle | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <p>These items <i>must</i> be completed by the expected date or before the next regular inspection Ces points <i>doivent</i> être achevés avant la date cible ou avant la prochaine inspection de routine</p> <table border="1"> <thead> <tr> <th>Item no. Point n°</th> <th>Item/comment /Point / commentaire</th> <th>Expected compliance date/Date cible pour la conformité</th> </tr> </thead> <tbody> <tr> <td></td> <td>No recommendations offered at this time.</td> <td></td> </tr> </tbody> </table> | | | Item no. Point n° | Item/comment /Point / commentaire | Expected compliance date/Date cible pour la conformité | | No recommendations offered at this time. | |
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| | No recommendations offered at this time. | | | | | | | | | | | |
| B. Proper storage of clean utensils/Entreposage correct des ustensiles propres | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| C. Single-service utensils properly stored and dispensed/Ustensiles jetables entreposés et distribués correctement | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| D. Thermometers to verify food preparation and storage temperatures/Thermomètres pour vérifier les températures de préparation et d'entreposage des aliments | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| E. Food contact surfaces properly designed, constructed, installed, located, (smooth, non-absorbent, cleanable, corrosion resistant and non-toxic)/La conception, la construction, l'installation et l'emplacement des surfaces avec lesquelles les aliments viennent en contact sont convenables (lisses, non absorbantes, lavables, non corrosives et non toxiques) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| F. Non-food contact surfaces and equipment properly designed, constructed, installed, maintained, (accessible for cleaning)/La conception, la construction, l'installation et l'entretien des surfaces et du matériel avec lesquels les aliments ne viennent pas en contact sont convenables (accessibles pour le nettoyage) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| Foodhandler Hygiene and Activities/Hygiène et activités des préposé(e)s à la manutention des aliments | | | | <div style="position: absolute; top: 50%; left: 50%; transform: translate(-50%, -50%); font-size: 4em; opacity: 0.5;">/</div> | | | | | | | | |
| A. Clean outer garments/Vêtements de dessus propres | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| B. Prohibited use of tobacco/smoking/Interdiction de fumer / d'utiliser du tabac | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| C. Hair suitably confined/Cheveux convenablement recouverts | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| D. Washing hands thoroughly before and after handling food/Les préposé(e)s se lavent les mains avec soin avant et après toute manipulation d'aliments | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| 3. Equipment and Utensils Sanitation/Désinfection du matériel et des ustensiles | | | | | | | | | | | | |
| A. Mechanical dishwashing/Lavage de la vaisselle à la machine: Wash-rinse water clean/Lavage-rinçage à l'eau propre | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| Proper water temperature/Température convenable de l'eau | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| Proper timing of cycles/Cycles de lavage bien réglés | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| Sanitizer for low temperature/Emploi d'un désinfectant pour les lavages à basse température | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| B. Manual dishwashing: wash-rinse sanitize technique/Lavage de la vaisselle à la main: Lavage-rinçage - technique de désinfection | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| C. Sanitize test kit/thermometer readily available for verifying dishwashing and sanitizing temperatures/Trousse de désinfection / thermomètre pour vérifier les températures de lavage de la vaisselle et de désinfection disponibles sur place | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| D. Food contact surfaces washed-rinsed-sanitized after each use and following any operations when contamination may have occurred/Les surfaces de contact avec les aliments sont lavées, rincées et désinfectées après chaque usage et après toute opération comportant un risque de contamination | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| E. Wiping cloths handled properly (sanitizing solution used)/Les essuie-mains sont convenablement lavés (en utilisant une solution désinfectante) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| 4. Sanitary Facilities and Controls/Installations et mesures de contrôle sanitaires | | | | | | | | | | | | |
| A. Approved municipal/private sewage disposal provided where required/Muni d'un système d'égout municipal / privé approuvé, là où requis | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| B. Separate handwashing basin in each preparation area with the required supplies/Évier séparé pour se laver les mains dans chaque aire de préparation des aliments avec les fournitures requises | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| C. Sanitary maintenance of and provision of required supplies in staff/public washroom facilities/Entretien et quantité suffisante des fournitures requises dans les toilettes du personnel / du public, conformément aux normes sanitaires | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| Garbage and Waste Management/Gestion des déchets et des ordures | | | | | | | | | | | | |
| A. Insect and vermin-proof containers provided where required/Munis de récipients à l'épreuve des insectes et de la vermine, là où requis | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| B. Frequency of garbage removal adequate to maintain the premises in a sanitary condition/Fréquence appropriée de l'enlèvement des ordures pour maintenir la salubrité des lieux | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| C. Liquid wastes handled and collected in sanitary manner/Déchets liquides traités et enlevés conformément aux normes sanitaires | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| 6. Pest Control/Contrôle des insectes et des animaux nuisibles | | | | | | | | | | | | |
| A. Adequate protection against the entrance of insects, vermin, rodents, dust and fumes/Protection appropriée pour empêcher l'entrée des insectes, de la vermine, des rongeurs, de la poussière et des émanations | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| 7. Sanitary Maintenance and Construction of Establishment/Entretien et construction sanitaires de l'établissement | | | | | | | | | | | | |
| A. Floor, walls, and ceiling clean/in good repair/Planchers, murs et plafonds propres / en bon état | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| B. Mechanical ventilation operable where required/Système de ventilation mécanique en état de fonctionner, s'il y a lieu | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| C. Lighting adequate for food preparation and cleaning/Éclairage suffisant pour la préparation des aliments et le nettoyage | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| D. General housekeeping satisfactory/Entretien général satisfaisant | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| E. Exclusion of live animals on the premises, subject to exemptions/Lieux interdits aux animaux vivants, sauf exception | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| 8. Other/Autre | | | | | | | | | | | | |
| A. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |
| B. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | |

Signature of the operator [REDACTED] de [REDACTED] Date [REDACTED]

Signature of the public health officer Jenny Mackey (trace) de la santé publique Date Mar 27/06