



Ontario

Ministry of Health and Long-Term Care

Public Health Branch

5761-030-038-014

Food Premises Inspection Report - Items Critical to Food Safety

pg 1 of 2

11:00 AM

Establishment information [redacted] ON	Establishment no. 00402	Risk assessment category High	Health unit/department AHU	Area/district 004	Inspection due date (d/m/y) 1.3.10.3.20.0.6	Re-inspection date (d/m/y)
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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! (* REPEAT ITEMS)
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1. Refrigerated and Frozen Storage of Hazardous Food

- A. Cold holding: 4°C (40°F) or less  
Actual temp: [7.9°C] [8.0°C] [4°C]
- B. Freezing: -18°C (0°F) or less  
Actual temp: [.....] [.....] [.....]
- 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  
Actual temp: [.....] [.....] [.....]
- D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)  
Actual temp: [discussed large container of rice in walk in]
- E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)  
Actual temp: [.....] [.....] [.....]

C	N	X	Item no.	Item/comment	Expected compliance date
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	1A	Raw chicken temperature: 7.5°C (front silver cooler)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Chicken pieces: 8.0°C (side glass display cooler)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2A	(* Easily readable, working thermometers needed in all cold holding units (e.g. glass, side display cooler - broken thermometer in silver cooler by microwave)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2C	(* Au jux to be kept at or above 60°C	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		(* decanted sour cream + garlic/butter mixture to be kept at 4°C or colder	

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: [82°C]
  - 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: [44°C] [77°C] [85°C]
- D. Re-heating: To at least minimum internal cooking temperature within 2 hours  
Actual temp: [.....] [.....] [.....]

<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>			
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<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
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<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			

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

<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

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

<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	4A	(* Separate raw meats from ready to eat foods (e.g. sour cream beside bacon, shrimp by chocolate dessert)	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	4D	(* All food must be 6 inches off floor (e.g. onions, vegetables out back, walk in freezer - Food must be covered (e.g. items in chest freezer, butters.)	

5. Food Safety Management (reserved)

6. Other

Signature of owner/operator [redacted]

Signature of Public Health Inspector  
Jenny Mackey

Date  
Mar. 13/06



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]	00402	High	AHU	004	13/6/3/2006	

	C	N	X
<b>1. Equipment and Utensils/Matériel et ustensiles</b>			
A. Food dispensing utensils available for use by patrons/Ustensiles de service des aliments mis à la disposition de la clientèle	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
B. Proper storage of clean utensils/Entreposage correct des ustensiles propres	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
C. Single-service utensils properly stored and dispensed/Ustensiles jetables entreposés et distribués correctement	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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"/>
<b>Foodhandler Hygiene and Activities/Hygiène et activités des préposé(e)s à la manutention des aliments</b>			
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"/>
<b>3. Equipment and Utensils Sanitation/Désinfection du matériel et des ustensiles</b>			
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	<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 checked="" type="checkbox"/>
<b>4. Sanitary Facilities and Controls/Installations et mesures de contrôle sanitaires</b>			
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"/>
<b>Garbage and Waste Management/Gestion des déchets et des ordures</b>			
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 checked="" 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"/>
<b>6. Pest Control/Contrôle des insectes et des animaux nuisibles</b>			
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"/>
<b>7. Sanitary Maintenance and Construction of Establishment/Entretien et construction sanitaires de l'établissement</b>			
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 checked="" 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"/>
<b>8. Other/Autre</b>			
A.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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
	-do not store utensils in food product (eg handles touching food)	
1D (*)	See 2A pg. 10/11	
3E (*)	Store wiping cloths in sanitizing solution between uses (e.g out front)	
5A (*)	Lid needs to close over / seal out door dumpster	
7A (*)	Dust / mould to be cleaned from walk in cooler ceiling/walls. Dust to be cleaned from fume hood over grill.	
	<b>(*) REPEAT ITEMS</b>	
	-clean inside tops of microwaves.	
Signature of owner/operator/Signature du (de la) propriétaire / de l'exploitant(e)		Date
[REDACTED]		
Signature of Public Health Inspector/Signature de l'inspecteur(trice) de la santé publique		Date
Jenny Mackey		Mar 13/06