



Ontario

Ministry of Health and Long-Term Care

Public Health Branch

5761-040-021-151-A1
Food Premises Inspection Report - Items Critical to Food Safety

Establishment information [Redacted]	Establishment no. 00641-00	Risk assessment category High	Health unit/department AHU	Area/district 013	Inspection due date (d/m/y) 01/11/2006	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!
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Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food		
A. Cold holding: 4°C (40°F) or less <i>under counter < 4°C</i>		
B. Freezing: -18°C (0°F) or less <i>all < -18°C</i>		
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)		
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) <i>gravy after 17 hrs</i>		
2. Cooking/Hot Holding/Re-heating of Hazardous Food		
A. Thermometers used to verify food preparation and storage temperatures <i>calibrated</i>		
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:		
Whole Poultry		
Poultry / ground poultry		
Pork / Pork products		
Ground meat (other than poultry)		
Fish		
Other hazardous foods		
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating <i>all > 60°C</i>		
D. Re-heating: To at least minimum internal cooking temperature within 2 hours		
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		
4. 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		

Signature of owner: [Redacted] Signature of Public Health Inspector: Jennifer McLeod 541-7051 Date: Nov. 1 / 2006



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]	00041-00	High	AHU	013	01/11/2006	

	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				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 checked="" type="checkbox"/>	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		
B. Proper storage of clean utensils/Entreposage correct des ustensiles propres	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Item no. Point n°	Item/comment /Point / commentaire	Expected compliance date/Date cible pour la conformité
C. Single-service utensils properly stored and dispensed/Ustensiles jetables entreposés et distribués correctement	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1B	Utensils noted stored in dirty container in pizza prep area.	
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"/>		Utensils + container cleaned + sanitized by operator.	
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"/>	1F.	Rust in walk-in freezer to be repaired in coming months.	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	3E	Ensure sanitizer used in spray bottles is at proper concentration. (No reaction when tested using test strip)	
2. Foodhandler Hygiene and Activities/Hygiène et activités des préposé(e)s à la manutention des aliments				7A/7D	Note: Thorough cleaning of premise every Wednesday & Sunday evening. Ensure walls especially behind sinks are cleaned + sanitized.	
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"/>			
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 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 checked="" 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 inspector (trice) of the public health
Signature de l'inspecteur(trice) de la santé publique
Jannife Treheed 541-7057
Date: Nov. 1/2006



Ministry of Health and Long-Term Care

Public Health Branch

5761-040-021-151 — A1

Food Premises Inspection Report – Items Critical to Food Safety

1:15pm

Establishment information [Redacted]	Establishment no. 00641-00	Risk assessment category High	Health unit/department AHU	Area/district 013	Inspection due date (d/m/y) 10/07/2006	Re-inspection date (d/m/y)
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Food safety training
 food safety training
 consultation
 re-inspection
 HACCP audit
 compliance inspection
 CCP monitoring

Sample taken
 water
 food
 swab
 ice
 other

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

These items related to foodborne illness and must receive immediate attention!

1. Refrigerated and Frozen Storage of Hazardous Food	Actual temp: [] [] []	Actual temp: [] [] []	Actual temp: [] [] []	Actual temp: [] [] []	Actual temp: [] [] []	Actual temp: [] [] []	Actual temp: [] [] []	C	N	X	Item no.	Item/comment	Expected compliance date
A. Cold holding: 4°C (40°F) or less	6°C	4°C						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6	Ensure employees wash hands before putting on gloves. Gloves are to be discarded after use (don't wash "gloved" hands)	
B. Freezing: -18°C (0°F) or less							<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
C. Freezing (before preparation and serving)							<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Fish - intended to be consumed raw to -20°C (-4°F) or less for 7 days							<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
to -35°C (-31°F) or less for 15 hours							<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)							<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)							<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
2. Cooking/Hot Holding/Re-heating of Hazardous Food								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
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:							<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Continue using temperature logs.	
Whole Poultry 82°C (180°F)							<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Poultry / ground poultry 74°C (165°F)							<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Pork / Pork products 71°C (160°F)							<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Ground meat (other than poultry) 71°C (160°F)							<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Fish 70°C (158°F)	71°C						<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Other hazardous foods 74°C (165°F)							<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		4D	Store ice scoop in bar area in clean and sanitary manner (ie: handle sticking straight up, or on clean plate, etc)	
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								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
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								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
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 checked="" 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 type="checkbox"/>	<input type="checkbox"/>				
5. Food Safety Management (reserved)								<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
6. Other								<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>			

Signature of owner/operator [Redacted]

Signature of Public Health Inspector
Jennifer McLeod 541-7051

Date July 10/06



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]	00641-00	High	AttU	013	1.0.0.7.2006	

	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				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"/>	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		
B. Proper storage of clean utensils/Entreposage correct des ustensiles propres	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Item no. Point n°	Item/comment /Point / commentaire	Expected compliance date/Date cible pour la conformité
C. Single-service utensils properly stored and dispensed/Ustensiles jetables entreposés et distribués correctement	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4B	Provide liquid hand soap in dispenser for back pizza preparation area	Immediately
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"/>	7D	Walk-in fridge and freezer floors need to be cleaned. Clean sugar from shelf in dry storage area.	
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"/>	8A	Broken/missing tiles to be replaced in near future.	
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(e)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(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 checked="" 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 checked="" 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 Broken/missing Tiles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
				Signature of owner/exploitant(e)	[Redacted]	Date
				Signature of Public Health (ce) de la	[Redacted]	Date
				[Signature]		July 10/06

701-440-021-15741



Food Premises Inspection Report – Items Critical to Food Safety

[Redacted]	Establishment no. 00641 00	Risk assessment category HIGH	Health unit/department ALGOMA	Area/district 013	Inspection due date (d/m/y) 22 03 20 06	Re-inspection date (d/m/y)
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Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation	<input checked="" type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit	<input type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring	Sample taken <input checked="" type="checkbox"/> water <input checked="" 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! RE-INSPECTION
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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: [7.5°C] [7.0°C]	
B. Freezing: -18°C (0°F) or less	Actual temp: [.....]	
C. Freezing (before preparation and serving)		
Fish - Intended to be consumed raw	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	Actual temp: [.....]	
Poultry / ground poultry	Actual temp: [.....]	
Pork / Pork products	Actual temp: [.....]	
Ground meat (other than poultry)	Actual temp: [.....]	
Fish	Actual temp: [.....]	
Other hazardous foods	Actual temp: [.....]	
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [60°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		
4. 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		

2 SAMPLES OF CHICKEN

12 TINS
6 TINS
2C DISCARD RICE, GROUND MEAT, CHEESE PRODUCTS IN HOT HOLDING. BELOW 60°C WHEN TESTED.

4D KNIFE SOILED AND FOUND IN KNIFE HOLDER

1A COOKED CHICKEN FULL BITS AND DICED BITS FOUND AT 7.5°C

TO BE NO HIGHER THAN 4°C. CHEESE FOUND AT 7°C AND CHEESE BASED

LIQUID AT 7°C TOO. ALL IN SANDWICH PREP AREA,

U BATCHA TAP & GRILL 1138815 ONTARIO LIMITED

MIKE CAPUTO

Signature of Public Health Inspector <i>GARY NELSON</i>	Date 22 MAR 06
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RE-INSPECTION

Establishment information 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]	00641 00	HIGH	ALLUMIA	013	22032006	

	C	N	X	
1. Equipment and Utensils/Matériel et ustensiles				C - in compliance/conforme N - not observed/non observé X - not in compliance/non conforme
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 type="checkbox"/>	<input type="checkbox"/>	
B. Proper storage of clean utensils/Entreposage correct des ustensiles propres	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
C. Single-service utensils properly stored and dispensed/Ustensiles jetables entreposés et distribués correctement	<input 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 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Foodhandler Hygiene and Activities/Hygiène et activités des préposé(e)s à la manutention des aliments				
A. Clean outer garments/Vêtements de dessus propres	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
B. Prohibited use of tobacco/smoking/Interdiction de fumer / d'utiliser du tabac	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
C. Hair suitably confined/Cheveux convenablement recouverts	<input 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Proper water temperature/Température convenable de l'eau	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Proper timing of cycles/Cycles de lavage bien réglés	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sanitizer for low temperature/Emploi d'un désinfectant pour les lavages à basse température	<input 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 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 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 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 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 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 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 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 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 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 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 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 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
D. General housekeeping satisfactory/Entretien général satisfaisant	<input 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 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"/>	

Item no. Point n°	Item/comment/Point / commentaire	Expected compliance date/Date cible pour la conformité
	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	
	PRIOR: HANDWASHING, COLD HOLD, HOT HOLD, ICE MACHINE	
	THERMOMETER, CLEAN FRONT LINE FREEZER, STAFF WASH RM.	
7D	INSIDE OF ICE MACHINE IS CLEAN, OUTSIDE REQUIRES CLEANING. ENSURE FILTER CHANGED FREQUENTLY.	
7D	STAFF WASH RM REQUIRES GENERAL CLEANING	
7D	RUSTED SUPPORTS IN WALK-IN TO BE REPAIRED OR REPLACED WITHIN 6 MONTHS.	
	SIGNATURE [REDACTED]	Date
	SIGNATURE GARY NELSON	22 MAR 06



Ontario

Ministry of Health and Long-Term Care

5761-640-021-151 -> A1
Public Health Branch

Food Premises Inspection Report - Items Critical to Food Safety

Establishment information [REDACTED]	Establishment no. 0064100	Risk assessment category HIGH	Health unit/department ALGOMA	Area/district 012	Inspection due date (d/m/y) 08/03/2006	Re-inspection date (d/m/y) 2 WEEKS
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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 checked="" type="checkbox"/> other PHOTOS 11 CLOSE UP CALLIE WALK-IN SPLICES WALK IN VEGETABLE
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C - in compliance X - not in compliance N - not observed	These items related to foodborne illness and must receive immediate attention!
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1.	Refrigerated and Frozen Storage of Hazardous Food	Actual temp: [] [] []	C	N	X	Item no.	Item/comment	Expected compliance date
A	Cold holding: 4°C (40°F) or less	5.8°C	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3A	NO SIGNS OF STAFF	
B	Freezing: -18°C (0°F) or less	-23.0°C	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		HAND WASHING:	
C	Freezing (before preparation and serving)	-22.0°C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		- HOT WATER TAKES LONG TIME TO GET HOT	
	Fish - Intended to be consumed raw		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		- NO PAPER TOWELS AT EITHER HAND WASH BASIN	
D	Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		- 2 BIT'S OF PAPER IN GARBAGE CANS (FROM YESTERDAY?)	
E	Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$465.00 FINE FOR NO HAND WASHING	
2.	Cooking/Hot Holding/Re-heating of Hazardous Food		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		ICE MACHINE REQUIRES CLEANING.	
A	Thermometers used to verify food preparation and storage temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		COOKED CHICKEN + SALAD STORED SIDE BY SIDE	
B	Thorough cooking to minimum internal food temperatures for at least 15 seconds:		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		FOOD STORED ON FLOOR IN WALK-IN FREEZER	
	Whole Poultry	82°C (180°F)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		PRE-COOKED CHICKEN TO BE STORE AT 4°C OR LOWER OR 60°C OR HIGHER - FOUND AT 11°C	
	Poultry / ground poultry	74°C (165°F)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
	Pork / Pork products	71°C (160°F)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
	Ground meat (other than poultry)	71°C (160°F)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
	Fish	70°C (158°F)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
	Other hazardous foods	74°C (165°F)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
C	Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	62.8°C	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			
D	Re-heating: To at least minimum internal cooking temperature within 2 hours	45.0°C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
		55.0°C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
		RICH	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
3.	Protection from Contamination by Food Handlers		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>			
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		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
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 checked="" 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 checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.	Food Safety Management (reserved)		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
6.	Other		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			

Signature: [REDACTED] Signature of Public Health Inspector: GARY NELSON Date: 8 MAR 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]	00641 00	HIGH	ALGOMA	012	08/03/2006	2 WEEKS

	C	N	X	
1. Equipment and Utensils/Matériel et ustensiles				C - in compliance/conforme N - not observed/non observé X - not in compliance/non conforme
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 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 checked="" type="checkbox"/>	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
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"/>	Item no. / Point n°
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"/>	Item/comment /Point / commentaire
Foodhandler Hygiene and Activities/Hygiène et activités des préposé(s) à la manutention des aliments				Expected compliance date/Date cible pour la conformité
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 checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Proper water temperature/Température convenable de l'eau	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Proper timing of cycles/Cycles de lavage bien réglés	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sanitizer for low temperature/Emploi d'un désinfectant pour les lavages à basse température	<input 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 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 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 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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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"/>	
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
	PRIO: THERMOMETERS IN COOLERS, CUTTING BOARDS, CLEAN FLOOR,	
	ID - REPEAT - BROKEN OR NO THERMOMETERS IN COOLER	
	\$ 100 Fine	
	70 SMALL FREEZER REQUIRES A CLEANING - LOWER AREA SOILED.	
	2C (RED) - HOT HOLD TO BE NO LOWER THAN 60°C - RICE FOUND AT 45°C - ALL OTHER AT OR NEAR 60°C	
	4D (RED) SOILED KNIFE OBSERVED IN KNIFE HOLDER.	
	4C STAFF WASH RN REQ CLEANING	
	7A - FIX FLOOR TILES AND HOLE IN WALL	

Signature of owner/operator/Signature du (de la) [REDACTED] Date

Signature of Public Health Inspector/Signature de l'inspecteur(trice) de la santé publique
DARY Walsora Date 8 MAR 06