



Ministry of Health and Long-Term Care

Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

5761-040-021-151 -F

Establishment information [Redacted]	Establishment no. 02134 00	Risk assessment category High	Health unit/department Algoma	Area/district 013	Inspection due date (d/m/y) 1,8,12,20,06	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 type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other
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C – in compliance X – not in compliance N – not observed	2:45pm 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	refrigerator walk-in 4.0°C	
B. Freezing: -18°C (0°F) or less	Actual temp: [all] < 4°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)		
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)		
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)	
Poultry / ground poultry	74°C (165°F)	
Pork / Pork products	71°C (160°F)	
Ground meat (other than poultry)	71°C (160°F)	
Fish	70°C (158°F)	
Other hazardous foods	74°C (165°F)	
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	sesame chicken 4°C	
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/operator X [Redacted]	Signature of Public Health Inspector Jennifer McLeod 541-7051	Date Dec 18/2006
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Establishment information [Redacted]	Establishment no. 02134-00	Risk assessment category High	Health unit/department AHO	Area/district 013	Inspection due date (d/m/y) 15/12/2006	Re-inspection date (d/m/y) 18/12/2006	
Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input type="checkbox"/> consultation <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"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice	C - in compliance X - not in compliance N - not observed		These items related to foodborne illness and must receive immediate attention! 11:20am (X) = Repeat Items

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: [12°C] [16°C]	
B Freezing: -18°C (0°F) or less	Actual temp: [.....]	
C Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [.....]	
D Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	Actual temp: [.....]	
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: [chicken 81°C]	
Poultry / ground poultry	74°C (165°F) Actual temp: [5°C]	
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: [.....]	
Eggs	63°C (145°F) Actual temp: [rice 90°C]	
Food Mixtures	74°C (165°F) Actual temp: [.....]	
Other hazardous foods	70°C (158°F) Actual temp: [pork 54°C]	
C Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [.....]	
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)	Sweet + Sour Sauce	
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 [Redacted]	Signature of Public Health Inspector Jennifer McLeod	Date Dec 15/06
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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]	02134-00	High	AHU	013	15/11/2006	18/12/2006

	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 <i>Repeat</i>		
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"/>	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 <i>etc</i>		
B. Proper storage of clean utensils/Entreposage correct des ustensiles propres	<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
C. Single-service utensils properly stored and dispensed/Ustensiles jetables entreposés et distribués correctement	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7A/7D	Build up of dirt and debris throughout premise, especially around equipment and under sinks	Dec 18/06
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"/>	3C	Fridge units need to be thoroughly cleaned. Provide sanitizer test strips at location of sanitizing (ie: at sink)	Dec 18/06
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"/>	3D	Raw meat juices noted on top of freezer. Ensure all surfaces used for food preparation are washed, rinsed and sanitized.	Immediately
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"/>		Food handler observed placing container contaminated with meat juices back into walk-in cooler. ALL multi-use items (ie: containers, utensils, etc.) are to be washed, rinsed and sanitized between each use.	
2. Foodhandler Hygiene and Activities/Hygiène et activités des préposé(s) à la manutention des aliments				Signature of owner/operator/Signature du (de la) propriétaire / de l'exploitant		
A. Clean outer garments/Vêtements de dessus propres	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Date		
B. Prohibited use of tobacco/smoking/Interdiction de fumer / d'utiliser du tabac	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Signature of Public Health Inspector/Signature de l'inspecteur(trice) de la santé publique		
C. Hair suitably confined/Cheveux convenablement recouverts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Date		
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"/>	Jennifer McLeod 541-7051 Dec 15/06		
3. Equipment and Utensils Sanitation/Désinfection du matériel et des ustensiles				Date		
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"/>	Date		
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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" 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/Evier 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 <i>(mail)</i>	<input type="checkbox"/>	<input checked="" 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"/>			



Establishment information [Redacted]	Establishment no. 02134-00	Risk assessment category High	Health unit/department AHLU	Area/district 013	Inspection due date (d/m/y) 11/11/06	Re-inspection date (d/m/y)
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Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <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	
B	Freezing: -18°C (0°F) or less	
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)	
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)	
	Poultry / ground poultry 74°C (165°F)	
	Pork / Pork products 71°C (160°F)	
	Ground meat (other than poultry) 71°C (160°F)	
	Fish 70°C (158°F)	
	Other hazardous foods 74°C (165°F)	
C	Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	
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 Oct. 11/06
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5701-040-021-151-F

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]	02134-00	High	AHU	013	11/10/2006	

	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
C. Single-service utensils properly stored and dispensed/Ustensiles jetables entreposés et distribués correctement	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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"/>	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
3. Equipment and Utensils Sanitation/Désinfection du matériel et des ustensiles				
A. Mechanical dishwashing: 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Discussed
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 checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" 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 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. <u>FREZER</u>	<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
1B	Store utensils in clean and sanitary manner. Knives are not to be stored in crack between sink + wall.	
1C	Store plastic spoons handle side up.	
1D	See red form.	
2D	more handwashing is needed.	
3E	Wiping cloths found stored in solution with no sanitizer.	Corrected
7A/D	Housekeeping has improved greatly. Ensure premise is cleaned and sanitized frequently to prevent buildup of dirt and debris.	
8A	Freezer is to be thoroughly cleaned and sanitized inside and out and rust spots repaired prior to its next use (currently not in use)	
Copies of Food Temperature Handout left w/ Operator		
Signature of owner/operator/Signature du/de la propriétaire / de l'exploitant		Date
[REDACTED]		
Signature of Public Health Inspector/Signature de l'inspecteur(trice) de la santé publique		Date
John McLeod		Oct. 11/06



pg. 1/2

Establishment information	Establishment no. 02134	Risk assessment category High	Health unit/department AHU	Area/district 013	Inspection due date (d/m/y) 1,8 0,5 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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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 checked="" type="checkbox"/>	1A, 2C	Ensure all hazardous foods are kept at 4°C or colder or 60°C or warmer	
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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>			
to -35°C (-31°F) or less for 15 hours	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	4D	Chicken balls (17°C), tub of dark chicken meat (17°C), tub of fried rice (16°C) and tub of raw breaded chicken (18°C) were discarded. Items were taken from fridge for morning preparation.	
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 checked="" type="checkbox"/>	1D	Ensure cooled foods intended for re-use are cooled from >60°C to 4°C or colder within 4 hours. Recommend: place foods in smaller batches to speed cooling	
2. Cooking/Hot Holding/Re-heating of Hazardous Food		<input checked="" type="checkbox"/>	<input type="checkbox"/>			
A. Thermometers used to verify food preparation and storage temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:		<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Whole Poultry 82°C (180°F)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Poultry / ground poultry 74°C (165°F)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Pork / Pork products 71°C (160°F)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Ground meat (other than poultry) 71°C (160°F)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Fish 70°C (158°F)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Other hazardous foods 74°C (165°F)	<input type="checkbox"/>	<input checked="" 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	<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 type="checkbox"/>	<input checked="" type="checkbox"/>			
A. Separate raw foods from ready-to-eat foods during storage and handling	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	4A	Raw chicken stored above bean sprouts in walk-in cooler.	
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"/>	4D	Heavily soiled, rusty knives stored in sink-wall crack for use. Store & maintain knives in sanitary manner, wash & sanitize betw. use.	
5. Food Safety Management (reserved)						
6. Other	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			

Signature of owner/operator: [Redacted] Signature of Public Health Inspector: Jennifer McLeod Date: May 18/06



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]	02134	High	AHU	013	18/05/2006	

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

Item no. Point n°	Item/comment /Point / commentaire	Expected compliance date/Date cible pour la conformité
3B	Dishwater heavily soiled, with pieces of raw meat ^{meat} present. Operator continued to use to water for washing. Discussed/demonstrated 3 step method for dishwashing	
3C	Provide and use sanitizer test strips to verify sanitizer concentrations (ie: 100 ppm chlorine)	
3D/3E	more effort needed to keep food preparation surfaces clean.	
3E	Wiping cloths were stored in a soap/water solution. This is not sufficient for sanitizing surfaces.	
7A/7D	more effort needed.	

Signature of owner/operator/Signature du (de la) propriétaire / de l'ex [Redacted] Date May 18/06

Signature of Public Health Inspector/Signature de l'inspecteur (rice) de la santé publique Jennifer McLeod Jenny Mackey Date May 18/06