



for healthier communities

Service de santé publique

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

www.ahu.on.ca

Blind River
Community Services
Centre
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P0R 1B0
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Elliot Lake
Algo Centre
151 Ontario Avenue
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Sault Ste. Marie
Civic Centre
99 Foster Drive
P6A 5X6

1st Floor
 6th Floor
Tel: 1 (705) 759-5287
Fax: 1 (705) 759-1534

**126/128 Queen
Street East**
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Tel: 1 (705) 942-3103
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186 East Street
P6A 3C6
Tel: 1 (705) 759-3935
Fax: 1 (705) 759-2105

63 East Street
Unit 1
P6A 3C4
Tel: 1 (705) 759-1844
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Wawa
18 Ganley Street
P0S 1K0
Tel: 1 (705) 856-7208
TF: 1 (888) 211-8074
Fax: 1 (705) 856-1752

To File 5711-040-021-151-F.

December 18, 2006

[REDACTED]
OWNER/OPERATOR
[REDACTED]

SAULT STE MARIE ON P6A 1X3

Mr. James Oui:

RE: REVIEW OF ISSUES DURING COMPLIANCE INSPECTION.

On December 15, 2006, I visited [REDACTED] to conduct a routine compliance inspection, and several issues were noted during this inspection. These issues require immediate attention to ensure the health of the public. I will review each issue separately, followed by the relevant section of the Ontario Food Premises Regulation 562 in *italics*, and include the required action(s).

1) Hazardous foods, such as fried rice and bean sprouts were stored at room temperature.

"Except [during periods of time that are necessary for the preparation, processing and manufacturing of the food] a hazardous food shall be maintained under conditions in which the internal temperature of the food is 4 degrees Celsius or lower, or 60 degrees Celsius or higher." (HPPA, Reg. 562, Sec.33)

Required action: Ensure that all hazardous foods are stored at the proper temperatures listed above. To do this you will need to provide your staff with accurate indicating probe thermometers that they can use to measure safe food temperatures. To ensure that staff is handling food appropriately, you may find it beneficial to provide a temperature log that will require staff to use a calibrated, sanitized probe thermometer to measure the temperature of all foods in the hot holding unit every two hours and verify that the temperature of these foods does not drop below 60 degrees Celsius. The temperature log should also allow employees to record the temperature of the refrigerator units ensuring the temperature does not exceed 4 degrees Celsius. Preparing smaller batches of food and storing them in small, shallow containers can help maintain hazardous foods at safe temperatures and ensure that they cool quickly when placed into the cooler.

James Oui
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2) Food handlers were observed not cooking hazardous foods (e.g. chicken balls) to the minimum required internal temperature.

"The following shall be cooked to reach an internal temperature of at least 74 degrees Celsius for at least 15 seconds: Poultry, other than whole poultry, all parts of ground poultry, all parts of ground meat that contains poultry" (HPPA, Reg. 562, Sec. 33(6)).

Required action: Refer to section 33 of the Ontario Food Premises Regulation 562 which lists the minimum temperature requirements for specific types of foods. Educate employees regularly to ensure they know and monitor minimum internal cooking and re-heating temperatures.

3) Raw meat products and ready-to-eat products were stored in the walk-in cooler in such a way that could have resulted in the contamination of ready to eat products.

"All food shall be protected from contamination and adulteration." (HPPA, Reg.562, Sec.26)

Required action: Maintain the separation of raw products and ready-to-eat products at all times in all food storage units. For example, dedicate one area of the cooler for raw products, or where this is not possible, ensure all raw products are stored on the lower most shelves in the walk-in cooler.

4) Multi-use containers were observed being re-used prior to the containers being properly washed, rinsed and immersed in an approved sanitizer (e.g. 100ppm chlorine).

"Equipment and utensils with which food comes in direct contact shall be...maintained in a clean and sanitary condition." (HPPA, Reg.562, Sec.19 (1)(2))

"...shall be sanitized by...chlorine solution of not less than 100 parts per million of available chlorine..." (HPPA, Reg. 562, Sec.75 (1))

"A test reagent for determining the concentration of sanitizer and an accurate thermometer to determine the temperature of the sanitizing solution shall be readily available where the sanitizing takes place." (HPPA, Reg.562, Sec.75 (2))

Required action: Counter tops, cutting boards, and multi-use utensils must be cleaned thoroughly with soap, rinsed with clean water to eliminate the soil and soap, and then sanitized according to Regulation 562 **prior** to re-use. Test strips must be available for determining the strength of the sanitizing solution used.

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5) Numerous inspections have noted the build up of dirt and debris through out the food premise.

"..Floors, walls and ceilings of every room where food is manufactured, handled, displayed, prepared, processed, served or stored...are kept clean and in good repair." (HPPA, Reg. 562, Sec. 59(h)).

Required Action: Maintain a daily cleaning log to ensure that employees are thoroughly cleaning and sanitizing the premise as required to prevent the build up of dirt and debris.

Ensuring that hazardous foods are prepared, handled and stored safely is essential in preventing food borne illness. If you have any questions, please do not hesitate to call me at 541-7051.

For healthier communities,



Jennifer McLeod, BAsC, OHS(C), CPHI(C)
Public Health Inspector

/ta

ALGOMA HEALTH UNIT



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Service de santé publique

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MD MHSc FRCP(C)
Medical Officer of Health

www.ahu.on.ca

ORDER

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

DATE: December 21, 2006

TO:

[REDACTED]
OWNER/OPERATOR
[REDACTED]

[REDACTED] ROAD
SAULT STE. MARIE, ON P6B 4Z2

and

[REDACTED] WOKING CHOPSTIX
[REDACTED] 193 BAY STREET, STATION MALL
SAULT STE. MARIE, ON P6A 1X3

Re: Properties known as [REDACTED] and [REDACTED]

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

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

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

The reasons for this order are:

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

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

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

Notice:

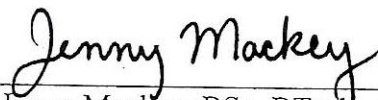
Take notice that you are entitled to a hearing by the health services review and appeal board if you deliver to me a notice in writing requesting a hearing, within 15 days after service of this order, and to the following address:

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

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

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

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



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

Algoma Health Unit Environmental Health Program

INSPECTION REPORT

Area:	013
Establishment No:	
Inspector:	Jennifer
Date:	May 25/06

Name: [REDACTED] SSM, ON

Address:

Telephone:

Re: Re-inspection

Report:

- Ensure raw and ready to eat foods are separated in walk-in. Designate a section of cooler for raw products.

- Don't store hazardous foods i.e. bean sprouts (16°C) at room temperature. 1/2 tray of bean sprouts were discarded by operator. maintain all hazardous foods below 4°C ~~and~~ above 60°C. Operator discarded tray of sweet and sour pork.

- Monitor freezer to ensure that it doesn't become unplugged. Two trays of meats in freezer that had thawed & re-froze were discarded.

- Premise needs to be thoroughly cleaned and sanitized. This includes under counters, behind work and all other surfaces. Operator is to create and use a cleaning schedule to ensure regular cleaning is conducted. E-mail proposed schedule to jennifer_mcleod@ahu.on.ca. by Monday May 29/06.

IMMEDIATE ACTION IS REQUIRED.

- Provide and use accurate indicating probe thermometer that is capable of measuring hot and cold temperatures. Sanitize ~~using 70% isopropyl~~ before use. ~~is~~ Recommended 70% isopropyl alcohol swabs.

Date: May 25/06	Inspector's Signature: Jennifer McLeod 541-7051
Date:	Recipient's Signature: [REDACTED]

- Sault Ste Marie (705) 759-5286
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