Ontario — Ministry of Health and Long-Term Care   Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Forest Ridge Country Club	5493o-00	M	SDHU	202	30,05,20,06	

Food safety strategy
- ☐ 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!

		C	N	X	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: [4°C] [8°C] [4°C]	☐	☐	☒	1A.	Ensure that all foods are Cold Holding at	
	B. Freezing: –18°C (0°F) or less — Actual temp: [–18°C] [–18°C] [–18°C] Stand up / flat storage	☑	☐	☐		the Legislated 4°C (40°F) at all Times	
	C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp: [......] [......] [......]	☐	☐	☐		data (ie/ Stew, macaroni salad)	
	to –35°C (–31°F) or less for 15 hours — Actual temp: [......] [......] [......]	☐	☐	☐			
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [......] [......] [......]	☑	☐	☐			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [29°C] [......] [......] chicken breast	☐	☐	☒	1E	Ensure that when Cooling food (ie/ Chicken	Corrected Immediately
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**					breast) that it is cooled within 2 hours	
	A. Thermometers used to verify food preparation and storage temperatures	☐	☐	☒		and then placed in the cooler & cooled to	
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					prevent potential contamination.	
	Whole Poultry — 82°C (180°F) — Actual temp: [......] [......] [......]	☐	☐	☐			
	Poultry / ground poultry — 74°C (165°F) — Actual temp: [......] [......] [......]	☐	☐	☐	3.A.	Ensure that all food handlers are thoroughly	Effective Immediately
	Pork / Pork products — 71°C (160°F) — Actual temp: [......] [......] [......]	☐	☐	☐		washing their hands before and after handling	
	Ground meat (other than poultry) — 71°C (160°F) — Actual temp: [......] [......] [......]	☐	☐	☐		food.	
	Fish — 70°C (158°F) — Actual temp: [......] [......] [......]	☐	☐	☐			
	Other hazardous foods — 74°C (165°F) — Actual temp: [......] [......] [......]	☐	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [64°C soup...] [......]	☑	☐	☐			
	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	☑	☐	☐	4A	Ensure that all Raw foods are stored below	Corrected
4.	**Protection from Adulteration and Contamination**					Ready to Eat foods at all Times to prevent	Immediately
	A. Separate raw foods from ready-to-eat foods during storage and handling	☑	☐	☒		potential Contamination	
	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	☐	☐	☒	4C&D.	Ensure that handwashbasin is supplied with cold	Effective Immediately
	D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☐	☐	☒		running water at all Times. Also Ensure that	
	E. Chemicals/pesticides to be stored separately from food	☑	☐	☐		all food is covered & labelled as to its content	
	F. High acid food stored/prepared in corrosion resistant containers or equipment	☑	☐	☐		& date of preparation.	
5.	**Food Safety Management (reserved)**						
6.	**Other**	☐	☐	☐	2b.	Probe Thermometer Required for checking food Temperatures	

Sig _____   Signature of Public Health Inspector _____   Date: May 30, 2006

141-64

Ontario
Ministry of Health and Long-Term Care   Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Colonial Golf Course - Rest		High	SDHU	2o2	0 2 0 6 2 0 0 6	

Food safety strategy
- ☐ food safety training
- ☐ re-inspection
- ☒ compliance inspection
- ☐ consultation
- ☐ HACCP audit
- ☐ CCP monitoring

Sample taken
- ☒ water
- ☐ swab
- ☐ other
- ☐ food
- ☐ ice

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

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

		C	N	X	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: [4°c] [4°c] [3°c]	☒	☐	☐	4C.	Ensure that Hot Potable Running	
B. Freezing: –18°C (0°F) or less	Actual temp: [-18°c] [-18°c] [.....]	☒	☐	☐		Water is provided for the Handwash	June 8/06
C. Freezing (before preparation and serving)						basin which is located in the	
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [.....] [.....] [.....]	☐	☒	☐		middle Island – Also Ensure	
to –35°C (–31°F) or less for 15 hours	Actual temp: [.....] [.....] [.....]	☐	☒	☐		That This Sink is Free from	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [.....] [.....] [.....]	☐	☒	☐		Obstruction and is Accessible	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	Actual temp: [.....] [.....] [.....]	☐	☒	☐		at all times	
2. Cooking/Hot Holding/Re-heating of Hazardous Food							
A. Thermometers used to verify food preparation and storage temperatures		☒	☐	☐			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:							
Whole Poultry 82°C (180°F)	Actual temp: [.....] [.....] [.....]	☐	☒	☐			
Poultry / ground poultry 74°C (165°F)	Actual temp: [.....] [.....] [.....]	☐	☐	☐			
Pork / Pork products 71°C (160°F)	Actual temp: [.....] [.....] [.....]	☐	☐	☐			
Ground meat (other than poultry) 71°C (160°F)	Actual temp: [.....] [.....] [.....]	☐	☐	☐			
Fish 70°C (158°F)	Actual temp: [.....] [.....] [.....]	☐	☐	☐			
Other hazardous foods 74°C (165°F)	Actual temp: [.....] [.....] [.....]	☐	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [.....] [.....]	☐	☐	☐			
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		☐	☐	☐			

Signature of owner/operator

Signature of Public Health Inspector

Date June 2. 2006

Ontario — Ministry of Health and Long-Term Care — Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
CARA'S CONVENIENE - Rest	53888-00	M	SDHU	107		01 05 2006

Food safety strategy
- [ ] food safety training
- [x] re-inspection
- [ ] compliance inspection
- [ ] consultation
- [ ] HACCP audit
- [ ] CCP monitoring

Sample taken
- [ ] water
- [ ] swab
- [ ] other
- [ ] food
- [ ] ice

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

	C	N	X	Item no.	Item/comment	Expected compliance date
A. Cold holding: 4°C (40°F) or less ... Actual temp: 69°C [ ] [ ] [ ]	[ ]	[ ]	[ ]	1(a)	ENSURE UNDER COUNTER FRIDGE	
B. Freezing: –18°C (0°F) or less ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]		IS ABLE TO MAINTAIN TEMP	08 MAY 06
C. Freezing (before preparation and serving)						
Fish – intended to be consumed raw — to –20°C (–4°F) or less for 7 days ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]		OF 4°C OR LESS	
to –35°C (–31°F) or less for 15 hours ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			

2. Cooking/Hot Holding/Re-heating of Hazardous Food

	C	N	X	Item no.	Item/comment	Expected compliance date
A. Thermometers used to verify food preparation and storage temperatures ...	[ ]	[ ]	[ ]			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:				4(d)	STORE FOOD OFF FLOOR 4" IN	08 MAY 06
Whole Poultry ... 82°C (180°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]		WALK-IN FREEZER	
Poultry / ground poultry ... 74°C (165°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
Pork / Pork products ... 71°C (160°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
Ground meat (other than poultry) ... 71°C (160°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
Fish ... 70°C (158°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
Other hazardous foods ... 74°C (165°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours ... Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			

3. Protection from Contamination by Food Handlers

	C	N	X
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

	C	N	X
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

	C	N	X
	[ ]	[ ]	[ ]

Signature of owner/operator

Signature of Public Health

Date: 01 MAR 06

1141–84 (04/06)

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
The Bargain Shop	57484 01	Medium	SDHU	3·4	02 05 20 016	

Food safety strategy
- ☐ food safety training ☐ re-inspection ☐ compliance inspection
- ☐ consultation ☐ HACCP audit ☐ CCP monitoring

Sample taken
- ☐ water ☐ swab ☐ other
- ☐ food ☐ ice

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

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

		C	N	X	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: 4.8] (1.5) [....]	☑	☐	☐	1A X	Do not use juice cooler for anything other than juice → Hazardous food must be stored at or below 4°C to be considered safe to eat	
B.	Freezing: –18°C (0°F) or less .... Actual temp: -17] (-15) [....]	☑	☐	☐			
C.	Freezing (before preparation and serving)						
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [....] [....] [....]	☐	☑	☐			
	to –35°C (–31°F) or less for 15 hours .... Actual temp: [....] [....] [....]	☐	☑	☐			
D.	Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [....] [....] [....]	☐	☑	☐			
E.	Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [....] [....] [....]	☐	☑	☐			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**						
A.	Thermometers used to verify food preparation and storage temperatures	☑	☐	☐			
B.	Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
	Whole Poultry .... 82°C (180°F) Actual temp: [....] [....] [....]	☐	☑	☐			
	Poultry / ground poultry .... 74°C (165°F) Actual temp: [....] [....] [....]	☐	☑	☐			
	Pork / Pork products .... 71°C (160°F) Actual temp: [....] [....] [....]	☐	☑	☐			
	Ground meat (other than poultry) .... 71°C (160°F) Actual temp: [....] [....] [....]	☐	☑	☐			
	Fish .... 70°C (158°F) Actual temp: [....] [....] [....]	☐	☑	☐			
	Other hazardous foods .... 74°C (165°F) Actual temp: [....] [....] [....]	☐	☑	☐	3A	Employees must wash hands after potential contamination. Employee handled money, dishes, washed dishes, resumed work without washing hands	May 2
C.	Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: 68° [....] [....]	☑	☐	☐			
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**	☐	☐	☐			

Signature of Public Health Inspector

Date: 11 / 7 / 11

Ontario — Ministry of Health and Long-Term Care   Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
WHITE PINES RESTAURANT	54523	M	SDHU	306	0 3 0 5 2 0 0 6	

Food safety strategy
- ☐ 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!

		C	N	X	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: [3.9°] [10°C] [.....]	☐	☐	☐	1(A)	ADJUST TEMPERATURE OF FRIDGE/COOLER	
B. Freezing: –18°C (0°F) or less	Actual temp: [–18°C] [......] [.....]	☐	☐	☐		ON COUNTER TO HOLD TEM AT 4° orLESS	04 MAY 06
C. Freezing (before preparation and serving)							
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [.....] [......] [.....]	☐	☐	☐			
to –35°C (–31°F) or less for 15 hours	Actual temp: [.....] [......] [.....]	☐	☐	☐			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
2. Cooking/Hot Holding/Re-heating of Hazardous Food							
A. Thermometers used to verify food preparation and storage temperatures		☐	☐	☐			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:							
Whole Poultry 82°C (180°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
Poultry / ground poultry 74°C (165°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
Pork / Pork products 71°C (160°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
Ground meat (other than poultry) 71°C (160°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
Fish 70°C (158°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
Other hazardous foods 74°C (165°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [.....] [......] [.....]	☐	☐	☐			
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		☐	☐	☐			

Signature of	Signature of	Date
		03 May 06

(🇴) Ontario Ministry of Health and Long-Term Care Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Gus'	54258⁰⁰	High	SDHU	304	1 0 0 3 2 0 0 6	

Food safety strategy
- ☐ food safety training   ☐ re-inspection   ☐ compliance inspection
- ☐ consultation   ☐ HACCP audit   ☐ CCP monitoring

Sample taken
- ☐ water   ☐ swab   ☐ other
- ☐ food   ☐ ice

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

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food		☑			4A	Raw Meat must be stored below / separate from other food.	May 31/06
A. Cold holding: 4°C (40°F) or less	Actual temp: [3.4] [4.5] [3.2]	☑		☐			
B. Freezing: –18°C (0°F) or less	Actual temp: [–1/2C] [......] [.....]	☑		☐			
C. Freezing (before preparation and serving)			☑	☐			
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [.....] [......] [.....]		☑	☐			
to –35°C (–31°F) or less for 15 hours	Actual temp: [.....] [......] [.....]		☑	☐			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [.....] [......] [.....]	☐	☑	☐			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	Actual temp: [.....] [......] [.....]	☐	☑	☐			
2. Cooking/Hot Holding/Re-heating of Hazardous Food		☑	☐	☐	4D	All food must be completely covered	May 31/06
A. Thermometers used to verify food preparation and storage temperatures		☑	☐	☐			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					4D	All food must be stored off the floor 6"	May 31/06
Whole Poultry	82°C (180°F) Actual temp: [.....] [.....] [.....]	☐	☑	☐			
Poultry / ground poultry	74°C (165°F) Actual temp: [.....] [.....] [.....]	☐	☑	☐			
Pork / Pork products	71°C (160°F) Actual temp: [.....] [.....] [.....]	☐	☑	☐			
Ground meat (other than poultry)	71°C (160°F) Actual temp: [.....] [.....] [.....]	☐	☑	☐			
Fish	70°C (158°F) Actual temp: [.....] [.....] [.....]	☐	☑	☐			
Other hazardous foods	74°C (165°F) Actual temp: [.....] [.....] [.....]	☐	☑	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [62] [.....] [.....]	☑		☐			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours	Actual temp: [.....] [.....] [.....]	☑	☑	☐			
3. Protection from Contamination by Food Handlers		☑	☐	☐	6	Leftovers are to be discarded	May 10/06
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 Leftover		☑	☐	☐			

Signature of owner/operator

Signature of Public He

Date May 10/06

1141–64 (04/05)

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/)
Henars	5481700	High	SDHu	3o7	1,0,0,5,2,0,0,6	

Food safety strategy
- ☐ 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!

		C	N	X	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: [2.4] [1.0] [....]	☑	☐	☑	1A	Eggs left out at	May 10/1
	B. Freezing: –18°C (0°F) or less — Actual temp: [-16] [-14] [-12]					room temp ≥ 22°C	
	C. Freezing (before preparation and serving)					⇒ Corrected	
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp: [....] [....] [....]	☐	☑	☐		⇒ Eggs Discarded	
	to –35°C (–31°F) or less for 15 hours — Actual temp: [....] [....] [....]	☐	☑	☐			
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [....] [....] [....]	☐	☑	☐			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [....] [....] [....]	☐	☐	☐			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**						
	A. Thermometers used to verify food preparation and storage temperatures	☑	☐	☐		✗ Eggs must be kept	
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					in cooler when eggs are	
	Whole Poultry 82°C (180°F) — Actual temp: [....] [....] [....]	☐	☑	☐		at being used	
	Poultry / ground poultry 74°C (165°F) — Actual temp: [....] [....] [....]	☐	☑	☐			
	Pork / Pork products 71°C (160°F) — Actual temp: [....] [....] [....]	☐	☑	☐			
	Ground meat (other than poultry) 71°C (160°F) — Actual temp: [....] [....] [....]	☐	☑	☐			
	Fish 70°C (158°F) — Actual temp: [....] [....] [....]	☐	☑	☐			
	Other hazardous foods 74°C (165°F) — Actual temp: [....] [....] [....]	☐	☑	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [....] [....] [....]	☐	☑	☑			
	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**	☐	☐	☐			

Signature of owner/operator	Signature of Public Health In	Date
		May 10/06

1141–64 (04/05)

Ontario — Ministry of Health and Long-Term Care   Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Dee's Restaurant	54576-00	M	SDHU	306	1 4 0 5 2 0 0 6	

Food safety strategy
- [ ] food safety training
- [ ] consultation
- [ ] re-inspection
- [ ] HACCP audit
- [X] compliance inspection
- [ ] CCP monitoring

Sample taken
- [X] 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!

	C	N	X	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: 9.4°C [5.3°C] [6.4°C]	[ ]	[ ]	[X]	1(a)	ADJUST TEMP OF COOLER	
B. Freezing: –18°C (0°F) or less .... Actual temp: [1.7] [-19.7°] [.....]	[X]	[ ]	[ ]		FROM 9.2° TO 4°C OR LESS	IMMED
C. Freezing (before preparation and serving)						
Fish – Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]	1(a)	WHITE REFRIGERATOR IN	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]		KITCHEN REQUIRES INDICATING	IMM
2. Cooking/Hot Holding/Re-heating of Hazardous Food					THERMOMETER	
A. Thermometers used to verify food preparation and storage temperatures	[X]	[ ]	[ ]			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:				4(d)	FOOD IN REAR STORAGE AREA	
Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]		SHOULD BE STORED IN SEAL TIGHT	
Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
Ground meat (other than poultry) .... 71°C (160°F) ..... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]		LABELED CONTAINERS TO DISCOURAGE	
Fish .... 70°C (158°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
Other hazardous foods .... 74°C (165°F) ...... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]		INSECTS & RODENTS	16 MAY
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	[X]	[ ]	[ ]			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	[X]	[ ]	[ ]			
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)	[ ]	[ ]	[X]			
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	Signature	Date
		04 May 07

I141-64 (04

Ontario
Ministry of Health and Long-Term Care Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information – Rest.	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Stonehill Golf Club	53099-00	Med	SOHU	104	1 5 0 5 2 0 0 6	

Food safety strategy				Sample taken			C – in compliance				These items related to foodborne illness and must receive immediate attention!	
☐ food safety training	☐ re-inspection	☑ compliance inspection		☑ water	☐ swab	☐ other	X – not in compliance					
☐ consultation	☐ HACCP audit	☐ CCP monitoring		☐ food	☐ ice		N – not observed					

				C	N	X	Item no.	Item/comment	Expected compliance date
1.	**Refrigerated and Frozen Storage of Hazardous Food**								
	A. Cold holding: 4°C (40°F) or less	Sandwich Actual temp: [4.5] [4.4] [......]		☑	☐	☐	2A	A metal stem probe	May 15/
	B. Freezing: –18°C (0°F) or less	Actual temp: [18.9] [-18.9] [......]		☑	☐	☐		thermometer is required	
	C. Freezing (before preparation and serving)			☐	☐	☐		to verify cooking and	
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [......] [......] [......]		☐	☐	☐		hot holding temperatures	
	to –35°C (–31°F) or less for 15 hours	Actual temp: [......] [......] [......]		☐	☐	☐			
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [......] [......] [......]		☐	☐	☐			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	Actual temp: [......] [......] [......]		☐	☐	☐			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**								
	A. Thermometers used to verify food preparation and storage temperatures			☐	☐	☒			
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:								
	Whole Poultry ... 82°C (180°F)	Actual temp: [......] [......] [......]		☐	☐	☐			
	Poultry / ground poultry ... 74°C (165°F)	Actual temp: [......] [......] [......]		☐	☐	☐			
	Pork / Pork products ... 71°C (160°F)	Actual temp: [......] [......] [......]		☐	☐	☐			
	Ground meat (other than poultry) ... 71°C (160°F)	Actual temp: [......] [......] [......]		☐	☐	☐			
	Fish ... 70°C (158°F)	Actual temp: [......] [......] [......]		☐	☐	☐			
	Other hazardous foods ... 74°C (165°F)	Actual temp: [soup] [......] [......]		☐	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [60.4] [......] [......]		☑	☐	☐			
	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**			☐	☐	☐			

Signature of owner/operator	Signature	Date
		Mar. 15/06

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
CARA'S CONVENIENCE -REST	53858-00	M	SDHU	107		1,5 05 2,0,0,6

Food safety strategy
☐ food safety training ☒ re-inspection ☐ compliance inspection ☐ consultation ☐ HACCP audit ☐ CCP monitoring

Sample taken
☐ water ☐ swab ☐ other ☐ food ☐ ice

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

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

	C	N	X	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: [7.3°C] [ ] [ ]	☐	☐	☒	1 (a)	ENSURE UNDERCOUNTER FRIDGE	
B. Freezing: –18°C (0°F) or less .... Actual temp: [ ] [ ] [ ]	☐	☐	☐		IS ABLE TO MAINTAIN TEMPERATURE	
C. Freezing (before preparation and serving)					OF 4°C OR LESS	
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [ ] [ ] [ ]	☐	☐	☐			
to –35°C (–31°F) or less for 15 hours ...... Actual temp: [ ] [ ] [ ]	☐	☐	☐		outstanding	
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:				4 (d)	STORE FOOD OF FLOOR 4-6" IN	
Whole Poultry .... 82°C (180°F) .... Actual temp: [ ] [ ] [ ]	☐	☐	☐		WALK-IN COOLER	
Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [ ] [ ] [ ]	☐	☐	☐			
Pork / Pork products .... 71°C (160°F) .... Actual temp: [ ] [ ] [ ]	☐	☐	☐		Corrected	15 may 06
Ground meat (other than poultry) .. 71°C (160°F) .... Actual temp: [ ] [ ] [ ]	☐	☐	☐			
Fish .... 70°C (158°F) .... Actual temp: [ ] [ ] [ ]	☐	☐	☐			
Other hazardous foods .... 74°C (165°F) .... Actual temp: [ ] [ ] [ ]	☐	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [ ] [ ] [ ]	☐	☐	☐			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours .... Actual temp: [ ] [ ] [ ]	☐	☐	☐	4 (d)	LOAVES OF BREAD MUST BE	
3. Protection from Contamination by Food Handlers					COVERED OR ENCLOSED TO PREVENT	23 MAY 06
A. Washing hands thoroughly before and after handling food	☐	☐	☐		CONTAMINATION	
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/op.

Signature of

Date
15 MAY 2006

1141–64 (04/05)

Ontario — Ministry of Health and Long-Term Care — Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Culpepper's Restaurant	55011-00	High	SDHU	104	16|05|20 10 16			

Food safety strategy
- [ ] food safety training
- [ ] consultation
- [ ] re-inspection
- [ ] HACCP audit
- [x] compliance inspection
- [ ] CCP monitoring

Sample taken
- [ ] water
- [ ] food
- [ ] swab
- [ ] ice
- [ ] other

Pops 16°c Pop 4°c

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

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

	C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food 4°c Pepsi 4°c Buffet milk main salad						
A. Cold holding: 4°C (40°F) or less — Actual temp: [3°C] [4°C] [4°C]	[x]	[ ]	[ ]	4D	All boxes of food in the	May 16/06
B. Freezing: −18°C (0°F) or less — Actual temp: −20°C −18°C −18°C −18°C	[x]	[ ]	[ ]		walk-in freezer & refrigerator	
C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to −20°C (−4°F) or less for 7 days — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]		must be on shelves/pallets	
to −35°C (−31°F) or less for 15 hours — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]		15cm in height.	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]			
2. Cooking/Hot Holding/Re-heating of Hazardous Food						
A. Thermometers used to verify food preparation and storage temperatures	[x]	[ ]	[ ]			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
Whole Poultry — 82°C (180°F) — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]			
Poultry / ground poultry — 74°C (165°F) — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]			
Pork / Pork products — 71°C (160°F) — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]			
Ground meat (other than poultry) — 71°C (160°F) — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]			
Fish — 70°C (158°F) — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]			
Other hazardous foods — 74°C (165°F) beef Rice lasagna sausage beef dish — Actual temp: [71°C] [63°C] [65°C]	[x]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [....] [....] [....]	[x]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [....] [....] [....]	[ ]	[N]	[ ]			
3. Protection from Contamination by Food Handlers						
A. Washing hands thoroughly before and after handling food	[ ]	[x]	[ ]			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	[x]	[ ]	[ ]			
4. Protection from Adulteration and Contamination						
A. Separate raw foods from ready-to-eat foods during storage and handling	[x]	[ ]	[ ]			
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	[x]	[ ]	[ ]			
C. Constant supply of hot and cold potable running water where applicable	[x]	[ ]	[ ]			
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	[ ]	[ ]	[x]			
E. Chemicals/pesticides to be stored separately from food	[x]	[ ]	[ ]			
F. High acid food stored/prepared in corrosion resistant containers or equipment	[x]	[ ]	[ ]			
5. Food Safety Management (reserved)						
6. Other	[ ]	[ ]	[ ]			

Signature: Public Health Inspector

Date: May 16 /06

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
S+J Restaurant	94889·00	High	Sudbury 4District	402	16/05/2006	

Food safety strategy
- [ ] food safety training
- [ ] consultation
- [ ] re-inspection
- [ ] HACCP audit
- [x] compliance inspection
- [x] 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!

		C	N	X	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: 37.1 37.3 58.7	[x]	[ ]	[x]	1A	Keep an eye on	May16/06
B. Freezing: –18°C (0°F) or less	Actual temp: 0.9 0.9 0.9	[x]	[ ]	[ ]		General refrigerator	
C. Freezing (before preparation and serving)						(was reading 58.7°F	
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]		(must be 40°F) –	
to –35°C (–31°F) or less for 15 hours	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]		Do not use for	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]		Hazardous foods until	
2. Cooking/Hot Holding/Re-heating of Hazardous Food						repaired.	
A. Thermometers used to verify food preparation and storage temperatures		[x]	[ ]	[ ]			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:							
Whole Poultry 82°C (180°F)	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
Poultry / ground poultry 74°C (165°F)	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
Pork / Pork products 71°C (160°F)	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]		All other critical	
Ground meat (other than poultry) 71°C (160°F)	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]		temperatures are	
Fish 70°C (158°F)	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]		Satisfactory	
Other hazardous foods 74°C (165°F)	Actual temp: 71.3 [ ] [ ]	[x]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: 58.7 141.7 [ ]	[x]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours	Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
3. Protection from Contamination by Food Handlers							
A. Washing hands thoroughly before and after handling food		[x]	[ ]	[ ]			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods		[x]	[ ]	[ ]			
4. Protection from Adulteration and Contamination						Water results 0.0	
A. Separate raw foods from ready-to-eat foods during storage and handling		[x]	[ ]	[ ]			
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils		[x]	[ ]	[ ]			
C. Constant supply of hot and cold potable running water where applicable		[x]	[ ]	[ ]			
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)		[x]	[ ]	[ ]			
E. Chemicals/pesticides to be stored separately from food		[x]	[ ]	[ ]			
F. High acid food stored/prepared in corrosion resistant containers or equipment		[ ]	[ ]	[ ]			
5. Food Safety Management (reserved)							
6. Other		[ ]	[ ]	[ ]			

Signature of owner/operator	Signature of Public Health Inspector	Date
		May16/06

1141–64 (04/05)

7530-4820

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Sogang Restaurant	53297°°	High	SDHU	304	1/7/05/2010/5	

Food safety strategy
- [ ] food safety training
- [ ] consultation
- [ ] re-inspection
- [ ] HACCP audit
- [x] 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!

		C	N	X	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: [7.4] [2.4] [3.8]	[x]	[ ]	[ ]	1C	Ensure all Hazardous Foods	Aug 17/0
	B. Freezing: –18°C (0°F) or less ... Actual temp: [-24] [-22] [ ]	[x]	[ ]	[ ]		that are being held Hot	
	C. Freezing (before preparation and serving)					are Kept at or above	
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]		60°C	
	to –35°C (–31°F) or less for 15 hours ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**	[x]	[ ]	[x]		⇒ Corrected ⇒ Hot Holding	
	A. Thermometers used to verify food preparation and storage temperatures ...					Units adjusted &	
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					Heat Gravy/Sauce ≥ 60°C	
	Whole Poultry ... 82°C (180°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
	Poultry / ground poultry ... 74°C (165°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
	Pork / Pork products ... 71°C (160°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]	2A	Install thermometers in	May 19/0
	Ground meat (other than poultry) ... 71°C (160°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]		freezers	
	Fish ... 70°C (158°F) ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
	Other hazardous foods ... 74°C (165°F) ... Actual temp: [60°] [54°] [ ]	[ ]	[x]	[x]			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating ... Actual temp: [53°] [51°] [ ]	[ ]	[x]	[x]			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours ... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
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: _____

Signature of Public Health Inspector: _____

Date: May 17/06

Establishment information: Vagabond
Establishment no.: 54855 00
Risk assessment category: High
Health unit/department: SDHU
Area/district: 304
Inspection due date (d/m/y): 1 7 0 5 4 0 0 6
Re-inspection date (d/m/y):

Food safety strategy
- [ ] food safety training
- [ ] consultation
- [ ] re-inspection
- [ ] HACCP audit
- [x] compliance inspection
- [ ] CCP monitoring

Sample taken
- [x] 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!

		C	N	X	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: [8.0] [3.4] [.....]		[ ]	[ ]	[ ]	1A	Fridge must be kept at	May 18
B. Freezing: –18°C (0°F) or less — Actual temp: [-16.] [-17.] [.....]		[ ]	[ ]	[ ]		or below 4°C. Fridge	
C. Freezing (before preparation and serving)						out front was at 8°C	
Fish - intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp: [.....] [.....] [.....]		[ ]	[x]	[ ]		Because no hazardous food	
to –35°C (–31°F) or less for 15 hours — Actual temp: [.....] [.....] [.....]		[ ]	[x]	[ ]		was present nothing was	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [⊘] [⊘] [.....]		[ ]	[x]	[ ]		discarded ⇒ Contained condiments	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [.....] [.....] [.....]		[ ]	[x]	[ ]		vegetables ⇒ Fridge was adjusted	
2. Cooking/Hot Holding/Re-heating of Hazardous Food							
A. Thermometers used to verify food preparation and storage temperatures		[x]	[ ]	[ ]			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:							
Whole Poultry — 82°C (180°F) — Actual temp: [.....] [.....] [.....]		[ ]	[x]	[ ]			
Poultry / ground poultry — 74°C (165°F) — Actual temp: [.....] [.....] [.....]		[ ]	[x]	[ ]			
Pork / Pork products — 71°C (160°F) — Actual temp: [.....] [.....] [.....]		[ ]	[x]	[ ]			
Ground meat (other than poultry) — 71°C (160°F) — Actual temp: [74.5] [.....] [.....]		[x]	[ ]	[ ]			
Fish — 70°C (158°F) — Actual temp: [.....] [.....] [.....]		[ ]	[x]	[ ]			
Other hazardous foods — 74°C (165°F) — Actual temp: [.....] [.....] [.....]		[ ]	[x]	[ ]	4D	All food must be protected from	May 18
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [60] [62] [.....]		[x]	[ ]	[ ]		potential contamination	
D. Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [.....] [.....] [.....]		[ ]	[x]	[ ]		⇒ All food must be covered and	
3. Protection from Contamination by Food Handlers						off the floor	
A. Washing hands thoroughly before and after handling food		[x]	[ ]	[ ]			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods		[x]	[ ]	[ ]			
4. Protection from Adulteration and Contamination							
A. Separate raw foods from ready-to-eat foods during storage and handling		[x]	[ ]	[ ]			
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils		[x]	[ ]	[ ]			
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)		[x]	[ ]	[ ]			
E. Chemicals/pesticides to be stored separately from food		[x]	[ ]	[ ]			
F. High acid food stored/prepared in corrosion resistant containers or equipment		[x]	[ ]	[ ]			
5. Food Safety Management (reserved)							
6. Other		[ ]	[ ]	[ ]			

Signature of owner/operator:

Signature of Public Health Insp:

Date: May 17/06

1141–64 (04/05)

Food Premises Inspection Report – Items Critical to Food Safety

Ontario — Ministry of Health and Long-Term Care — Public Health Branch

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Watershed	54169 00	High	SDHU	304	1 7 0 5 2 0 0 6	

Food safety strategy
- ☐ 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

	C	N	X	Item no.	Item/comment	Expected compliance date
A. Cold holding: 4°C (40°F) or less — Actual temp: [3.4] [4.0] [2.0]	☑	☐	☐	40	All food must be protected	May 17/06
B. Freezing: –18°C (0°F) or less — Actual temp: [-17] [-16] [...]	☑	☐	☐		from potential contamination	
C. Freezing (before preparation and serving)						
Fish - intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp: [...] [...] [...]	☑	☐	☐		→ Ensure all food is covered	
to –35°C (–31°F) or less for 15 hours — Actual temp: [...] [...] [...]	☑	☐	☐		and not stored on the	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [...] [...] [...]	☑	☑	☐		floor	
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

	C	N	X
A. Thermometers used to verify food preparation and storage temperatures	☑	☐	☐
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:			
Whole Poultry 82°C (180°F) — Actual temp: [...] [...] [...]	☐	☑	☐
Poultry / ground poultry 74°C (165°F) — Actual temp: [...] [...] [...]	☐	☑	☐
Pork / Pork products 71°C (160°F) — Actual temp: [...] [...] [...]	☐	☑	☐
Ground meat (other than poultry) 71°C (160°F) — Actual temp: [...] [...] [...]	☐	☑	☐
Fish 70°C (158°F) — Actual temp: [...] [...] [...]	☐	☑	☐
Other hazardous foods 74°C (165°F) — Actual temp: [...] [...] [...]	☐	☑	☐
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [72] [62] [...]	☑	☐	☐
D. Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [...] [...] [...]	☐	☑	☐

3. Protection from Contamination by Food Handlers

	C	N	X
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

	C	N	X
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

	C	N	X
	☐	☐	☐

Signature	Signature of Public Health Inspector	Date: May 17/06

1141–64 (04/05)

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Victoria Lodge	54488-00	Med	SDHU	305	26 05 2006	

Food safety strategy
- [ ] food safety training
- [ ] consultation
- [ ] re-inspection
- [ ] HACCP audit
- [x] 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!

		C	N	X	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: [4.6] [4.4] [4.0]	[x]	[ ]	[ ]	1B.	Have main walk in freezer serviced – it only is at -6°C. Temperature should be at -18°C	May 26/0
	B. Freezing: –18°C (0°F) or less .... Actual temp: [-6.0] [......] [.....]	[ ]	[ ]	[x]			
	C. Freezing (before preparation and serving)						
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
	to –35°C (–31°F) or less for 15 hours .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**						
	A. Thermometers used to verify food preparation and storage temperatures	[x]	[ ]	[ ]	4D.	All food (vegetables & bags of potatoes) must be on shelves/pallets 15 cm in height off the floor.	May 26/0
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
	Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [......] [.....]	[ ]	[ ]	[ ]			
	Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [......] [.....]	[ ]	[ ]	[ ]			
	Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [......] [.....]	[ ]	[ ]	[ ]			
	Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [.....] [......] [.....]	[ ]	[ ]	[ ]			
	Fish .... 70°C (158°F) .... Actual temp: [.....] [......] [.....]	[ ]	[ ]	[ ]			
	Other hazardous foods .... 74°C (165°F) .... Actual temp: [.....] [......] [.....]	[ ]	[ ]	[ ]			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [.....] [......] [.....]	[ ]	[ ]	[ ]			
	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	[ ]	[x]	[ ]			
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	[ ]	[x]	[ ]			
4.	**Protection from Adulteration and Contamination**						
	A. Separate raw foods from ready-to-eat foods during storage and handling	[x]	[ ]	[ ]			
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	[x]	[ ]	[ ]			
	C. Constant supply of hot and cold potable running water where applicable	[x]	[ ]	[ ]			
	D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	[ ]	[ ]	[x]			
	E. Chemicals/pesticides to be stored separately from food	[x]	[ ]	[ ]			
	F. High acid food stored/prepared in corrosion resistant containers or equipment	[ ]	[x]	[ ]			
5.	**Food Safety Management (reserved)**						
6.	**Other**	[ ]	[ ]	[ ]			

Signature of owner/operator

Date: May 26/06

Food Premises Inspection Report – Items Critical to Food Safety

2040
Algonquin Road

Establishment information – Rest	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
East Side Mario's	55205-00	High	SDHU	104	29 05 12 01 06	

Food safety strategy
- [ ] food safety training
- [ ] consultation
- [ ] re-inspection
- [x] HACCP audit
- [x] 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!

	C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food 11.2°C 10.2°C 6°C Prop Prop Prop 4°c			[x]	40	All boxes of food in the walk-in refrigerator & freezer must be on shelves/pallets.	May 29/01
A. Cold holding: 4°C (40°F) or less .... Actual temp: 3°C 4°C 0.2°	[ ]	[ ]	[x]			
B. Freezing: –18°C (0°F) or less .... Actual temp: -18°C -25°C -18.4	[x]	[ ]	[ ]			
C. Freezing (before preparation and serving)	[ ]	[ ]	[ ]			
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
2. Cooking/Hot Holding/Re-heating of Hazardous Food	[x]	[ ]	[ ]	1A	Both prep refrigerator temperatures were too elevated – all hazardous foods destroyed. Do not store any hazardous foods until & temp. of 4°C or lower can be maintained. Food at 6°C was moved to other fridge.	corrected
A. Thermometers used to verify food preparation and storage temperatures	[x]	[ ]	[ ]			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:	[ ]	[x]	[ ]			
Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
Fish .... 70°C (158°F) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
Other hazardous foods .... 74°C (165°F) .... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: 63°C 64°C [.....]	[x]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours ...... Actual temp: [.....] [......] [.....]	[ ]	[x]	[ ]			
3. Protection from Contamination by Food Handlers	[ ]	[x]	[ ]			
A. Washing hands thoroughly before and after handling food	[x]	[ ]	[ ]			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	[x]	[ ]	[ ]			
4. Protection from Adulteration and Contamination	[x]	[ ]	[ ]			
A. Separate raw foods from ready-to-eat foods during storage and handling	[x]	[ ]	[ ]			
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	[x]	[ ]	[ ]			
C. Constant supply of hot and cold potable running water where applicable	[x]	[ ]	[ ]			
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	[ ]	[ ]	[x]			
E. Chemicals/pesticides to be stored separately from food	[x]	[ ]	[ ]			
F. High acid food stored/prepared in corrosion resistant containers or equipment	[ ]	[ ]	[ ]			
5. Food Safety Management (reserved)						
6. Other	[ ]	[ ]	[ ]			

Signature of owner/operator —	Signature	Date May 29/06

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Chelmsford Golf Course	54686-00	M	SDHU	202	3 0 0 5 2 0 0 6	

Food safety strategy	Sample taken	C – in compliance	These items related to foodborne illness and must receive immediate attention!
☐ food safety training ☐ re-inspection ☒ compliance inspection ☐ consultation ☐ HACCP audit ☐ CCP monitoring	☐ water ☐ swab ☐ other ☐ food ☐ ice	X – not in compliance N – not observed	

		C	N	X	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: 42°F (4.6°C) [......]	☑	☐	☐	4D	Ensure that all food (ie.	effective
	B. Freezing: –18°C (0°F) or less .... Actual temp: -18°C [......] [......]	☑	☐	☐		flour) is stored off the	immediate
	C. Freezing (before preparation and serving)					floor to ensure/allow	
	Fish - intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [......] [......] [......]	☐	☑	☐		for adequate cleaning &	
	to –35°C (–31°F) or less for 15 hours ...... Actual temp: [......] [......] [......]	☐	☑	☐		to protect from potential	
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [......] [......] [......]	☐	☑	☐		contamination.	
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [......] [......] [......]	☐	☑	☐			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**						
	A. Thermometers used to verify food preparation and storage temperatures	☑	☐	☐			
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
	Whole Poultry .... 82°C (180°F) .... Actual temp: [......] [......] [......]	☐	☐	☐			
	Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [......] [......] [......]	☐	☐	☐			
	Pork / Pork products .... 71°C (160°F) .... Actual temp: [......] [......] [......]	☐	☐	☐			
	Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [......] [......] [......]	☐	☐	☐			
	Fish .... 70°C (158°F) .... Actual temp: [......] [......] [......]	☐	☐	☐			
	Other hazardous foods .... 74°C (165°F) .... Actual temp: [......] [......] [......]	☐	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [......] [......] [......]	☐	☐	☐			
	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**	☐	☐	☐			

Signature of owner/operator	Signature of Public Health Inspector	Date
		May 30/06

Food Premises Inspection Report – Items Critical to Food Safety

Ontario — Ministry of Health and Long-Term Care — Public Health Branch

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Holiday Inn	53049-00	High	SDMU	104		0 1 0 6 2 0 0 6

Food safety strategy
- [ ] 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!

	C	N	X	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 [8°C] [:.....] [.....]	[✓]	[ ]	[ ]	1A.	Ambient air temperature of refrigerator was correct at 8°C – 9°C. Do not store any hazardous food in walk in fridge.	
B. Freezing: –18°C (0°F) or less .... Actual temp [.....] [.....] [.....]	[ ]	[ ]	[ ]			
C. Freezing (before preparation and serving)						
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
2. Cooking/Hot Holding/Re-heating of Hazardous Food	[ ]	[ ]	[ ]			
A. Thermometers used to verify food preparation and storage temperatures						
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:	[ ]	[ ]	[ ]			
Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
Fish .... 70°C (158°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
Other hazardous foods .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
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 _____

Signature of Public Health Inspector _____

Date: Jan 1/06

7530-482

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Landing - Science North	SS135⁰⁰	H	SDHU	103	0,1 ,0,6,2,0,0,6	

Food safety strategy
- ☐ 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!

	C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food					4D. → All FOOD MUST BE COVERED	June 1/
A. Cold holding: 4°C (40°F) or less Actual temp: 3.2°C [4.0°C 3.9°C	☑	☐	☐		AT ALL TIMES.	
B. Freezing: –18°C (0°F) or less Actual temp: T.22°C [-18.6°C -16	☑	☐	☐		→ FOOD MUST BE STORED OFF	June 1/06
C. Freezing (before preparation and serving) Fish - intended to be consumed raw to –20°C (–4°F) or less for 7 days Actual temp: [.....] [.....] [.....]	☐	☐	☐		THE FLOOR TO PREVENT CONTAMINATION	
to –35°C (–31°F) or less for 15 hours Actual temp: [.....] [.....] [.....]	☐	☐	☐		(i.e. potatoes + cabbage).	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....]	☐	☐	☐			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....]	☐	☐	☐			
2. Cooking/Hot Holding/Re-heating of Hazardous Food						
A. Thermometers used to verify food preparation and storage temperatures	☑	☐	☐			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
Whole Poultry 82°C (180°F) Actual temp: [.....] [.....] [.....]	☐	☐	☐			
Poultry / ground poultry 74°C (165°F) Actual temp: [.....] [.....] [.....]	☐	☐	☐			
Pork / Pork products 71°C (160°F) Actual temp: [.....] [.....] [.....]	☐	☐	☐			
Ground meat (other than poultry) 71°C (160°F) Actual temp: [.....] [.....] [.....]	☐	☐	☐			
Fish 70°C (158°F) Actual temp: [.....] [.....] [.....]	☐	☐	☐			
Other hazardous foods 74°C (165°F) Actual temp: [.....] [.....] [.....]	☐	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [.....] [.....] [.....]	☐	☐	☐		*NOTE! The following FOODS	
D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [.....] [.....] [.....]	☐	☐	☐		ITEMS WERE DISCARDED:	
3. Protection from Contamination by Food Handlers					TARTAR Sauce: The top portion of the sauce	
A. Washing hands thoroughly before and after handling food	☑	☐	☐		was spoiled, cause it was NOT covered.	
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☑	☐	☐		Cheeze Whiz, Raspberry Jam + Whipped	
4. Protection from Adulteration and Contamination					Topping because there was mold	
A. Separate raw foods from ready-to-eat foods during storage and handling	☑	☐	☐		growth on the top + bottom of	
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☑	☐	☐		containers.	
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	☐	☐	☐			

Sign

Signature of Public Health Inspector

Date June 1, 2006

Ⓥ Ontario Ministry of Health and Long-Term Care Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Buzzy Browns	5545200	High	SDHU	104	0 1 0 6 2 0 0 6	

Food safety strategy
- [x] food safety training
- [ ] re-inspection
- [ ] consultation
- [ ] HACCP audit
- [x] compliance inspection
- [ ] CCP monitoring

Sample taken
- [ ] water [ ] swab [ ] other
- [ ] food   [ ] ice

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

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food	3.8°C 1.0°C Prop 2.4°C 1.2°C 1.4°C				4D.	All boxes of food in walk in freezer must be on shelves/pallets.	June 1/10
A. Cold holding: 4°C (40°F) or less	Actual temp: [1.8°C] [0.6°C] [-0.6°C]	[x]	[ ]	[ ]			
B. Freezing: –18°C (0°F) or less	Actual temp: [-18.4] [....] [....]	[x]	[ ]	[ ]			
C. Freezing (before preparation and serving)							
Fish – Intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
to –35°C (–31°F) or less for 15 hours	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
2. Cooking/Hot Holding/Re-heating of Hazardous Food		[x]	[ ]	[ ]	4D.	Do not store dishes directly on food. May cross-contaminate food. (Potential fine $245.00)	corrected
A. Thermometers used to verify food preparation and storage temperatures		[x]	[ ]	[ ]			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:							
Whole Poultry 82°C (180°F)	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
Poultry / ground poultry 74°C (165°F)	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
Pork / Pork products 71°C (160°F)	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
Ground meat (other than poultry) 71°C (160°F)	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
Fish 70°C (158°F)	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
Other hazardous foods 74°C (165°F)	Actual temp: [gravy] [soup] [spaghetti]	[ ]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [62.9] [63.4] [64.4]	[x]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours	Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
3. Protection from Contamination by Food Handlers		[x]	[ ]	[ ]			
A. Washing hands thoroughly before and after handling food		[x]	[ ]	[ ]			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods		[x]	[ ]	[ ]			
4. Protection from Adulteration and Contamination		[x]	[ ]	[ ]			
A. Separate raw foods from ready-to-eat foods during storage and handling		[x]	[ ]	[ ]			
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils		[x]	[ ]	[ ]			
C. Constant supply of hot and cold potable running water where applicable		[ ]	[ ]	[x]			
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)		[x]	[ ]	[ ]			
E. Chemicals/pesticides to be stored separately from food		[x]	[ ]	[ ]			
F. High acid food stored/prepared in corrosion resistant containers or equipment							
5. Food Safety Management (reserved)							
6. Other		[ ]	[ ]	[ ]			

Signature of owner/operator	Signature of Public Health Inspector	Date
		June 1/06

Ontario Ministry of Health and Long-Term Care Public Health Branch

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Fore Ridge CC - Rest	54930-00	Medium	SDHU	202		0.2 0.6 2 0.06

Food safety strategy	Sample taken	C – in compliance	These items related to foodborne illness and must receive immediate attention!
☐ food safety training ☑ re-inspection ☐ compliance inspection ☐ consultation ☐ HACCP audit ☐ CCP monitoring	☐ water ☐ swab ☐ other ☐ food ☐ ice	X – not in compliance N – not observed	

		C	N	X	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: [.....] [.....] [.....]	☐	☐	☐	1A	Corrected at time of Reinspection	
	B. Freezing: –18°C (0°F) or less .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	C. Freezing (before preparation and serving)	☐	☐	☐			
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [.....] [.....]	☐	☐	☐	4C, D	Corrected at time of Reinspection	
	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	☐	☐	☐	2B.	On Order from Life Supply	
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:	☐	☐	☐			
	Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Fish .... 70°C (158°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Other hazardous foods .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	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**	☐	☐	☐			

Sig	Signature of Fu...	Date June 2/06

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7530-4820

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Nelly's Diner	53905	M	SDHU	306	0 5 0 6 2 0 0 6	

Food safety strategy	Sample taken	C – in compliance
☐ food safety training ☐ re-inspection ☒ compliance inspection	☐ water ☐ swab ☐ other	X – not in compliance
☐ consultation ☐ HACCP audit ☐ CCP monitoring	☐ food ☐ ice	N – not observed

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

		C	N	X	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: H.1g [10°C] [.....]	☐	☐	☒	4(d)	Foods in Refrigerator should	June 12 2006
	B. Freezing: –18°C (0°F) or less .... Actual temp: -18.9f [......] [.....]	☐	☐	☐		be Covered to Prevent Contamination	
	C. Freezing (before preparation and serving)						
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [......] [.....]	☐	☐	☐			
	to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [......] [.....]	☐	☐	☐	4(a)	Adjust Bar Area Fridge to	
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [......] [.....]	☐	☐	☐		Reach and Hold 4°c or less.	
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐		(Correction underway)	
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**						
	A. Thermometers used to verify food preparation and storage temperatures	☐	☐	☐			
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
	Whole Poultry .... 82°C (180°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Poultry / ground poultry .... 74°C (165°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Pork / Pork products .... 71°C (160°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Ground meat (other than poultry) .... 71°C (160°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Fish .... 70°C (158°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Other hazardous foods .... 74°C (165°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [.....] [......] [.....]	☐	☐	☐			
	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**	☐	☐	☐			

Signature of owner/operator	Signature o|	Date
		05 June 06

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Food Premises Inspection Report – Items Critical to Food Safety

Ontario — Ministry of Health and Long-Term Care — Public Health Branch

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
HOLIDAY GOLF & COUNTRY CLUB	55741 - 00	L	SDHU	306	0 5 0 6 2 0 0 6	

Food safety strategy
- ☐ 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!

		C	N	X	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: [3.6°] [7.9°] [2.6] / [2.0°]	☐	☐	☐	191	ADJUST TEMPERATURE OF	
	B. Freezing: –18°C (0°F) or less — Actual temp: [–20.°C] [–18°C] [.....]					REFRIGERATOR TO 4°C OR	
	C. Freezing (before preparation and serving)					LOWER.	
	Fish - Intended to be consumed raw — to –20°C (–4°F) or less for 7 days — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	to –35°C (–31°F) or less for 15 hours — Actual temp: [.....] [.....] [.....]	☐	☐	☐		CORRECTED IMMEDIATELY	
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**	☐	☐	☐			
	A. Thermometers used to verify food preparation and storage temperatures	☐	☐	☐			
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
	Whole Poultry — 82°C (180°F) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Poultry / ground poultry — 74°C (165°F) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Pork / Pork products — 71°C (160°F) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Ground meat (other than poultry) — 71°C (160°F) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Fish — 70°C (158°F) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Other hazardous foods — 74°C (165°F) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	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**	☐	☐	☐			

Signature of owner/operat

Signature of Publi

Date: 05 June 2006

Food Premises Inspection Report – Items Critical to Food Safet

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
NOELVILLE RESTAURANT	55125 00	m	SDHU	306	0,6 0,6 2,0,0,6	

Food safety strategy	Sample taken	C – in compliance X – not in compliance N – not observed	These items related to foodborne illness and must receive immediate attention!
☐ food safety training ☐ re-inspection ☑ compliance inspection ☐ consultation ☐ HACCP audit ☐ CCP monitoring	☒ water ☐ swab ☐ other ☐ food ☐ ice		

		C	N	X	Item no.	Item/comment	Expected compliance da
1.	**Refrigerated and Frozen Storage of Hazardous Food**						
	A. Cold holding: 4°C (40°F) or less .... Actual temp: $[4.0°C] [2.2°C] [0.8°C]$	☐	☐	☐	10,	ADJUST TEMPERATURE OF PIE OSRAL	
	B. Freezing: −18°C (0°F) or less .... Actual temp: $[-20°C] [......] [.....]$	☐	☐	☐		COOLER TO REACH + HOLD 4°C	
	C. Freezing (before preparation and serving)						
	Fish - Intended to be consumed raw to −20°C (−4°F) or less for 7 days .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐		Corrected at	
	to −35°C (−31°F) or less for 15 hours ...... Actual temp: $[.....] [......] [.....]$	☐	☐	☐		time of inspetor	
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**						
	A. Thermometers used to verify food preparation and storage temperatures	☐	☐	☐			
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
	Whole Poultry .... 82°C (180°F) .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐			
	Poultry / ground poultry .... 74°C (165°F) .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐			
	Pork / Pork products .... 71°C (160°F) .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐			
	Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐			
	Fish .... 70°C (158°F) .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐			
	Other hazardous foods .... 74°C (165°F) .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: $[.....] [......] [.....]$	☐	☐	☐			
	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**	☐	☐	☐			

Signature of owner/operator	Signature of Public Health Inspector	Date
		06 June 06

1740
Regent St.

Food Premises Inspection Report – Items Critical to Food Safety

Ontario Ministry of Health and Long-Term Care Public Health Branch

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
McDonald's Restaurant	5303-00	Med.	SDHU	104	0,9 0,6 2,0,0,6	

Food safety strategy	Sample taken	C – In compliance X – not in compliance N – not observed	These items related to foodborne illness and must receive immediate attention!
☐ food safety training ☐ re-inspection ☑ compliance inspection	☐ water ☐ swab ☐ other ☐ food ☐ ice		
☐ consultation ☐ HACCP audit ☐ CCP monitoring			

			C	N	X	Item no.	Item/comment	Expected compliance date
1.	Refrigerated and Frozen Storage of Hazardous Food	4°C [3.4°] [3.6°] [3.6°]				4D	All boxes of food & milk crates	June 9/6
	A. Cold holding: 4°C (40°F) or less .... Actual temp: [3.4] [3.6] [3.6]		☑	☐	☐		must be 15cm off floor on	
	B. Freezing: –18°C (0°F) or less .....−18°C −18°C Actual temp: [−19.] [−18.] [−18.]		☑	☐	☐		shelves or pla pallets	
	C. Freezing (before preparation and serving)		☐	☐	☐			
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [.....] [.....]		☐	☐	☐			
	to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [.....] [.....]		☐	☐	☐			
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]		☐	☐	☐			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]		☐	☐	☐			
2.	Cooking/Hot Holding/Re-heating of Hazardous Food		☑	☐	☐	4E	Ensure that chemicals	Corrected
	A. Thermometers used to verify food preparation and storage temperatures						are kept separate from	
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:		☐	☐	☐		food at all times.	
	Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [.....] [.....]		☐	☐	☐			
	Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]		☐	☐	☐			
	Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]		☐	☐	☐			
	Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]		☐	☐	☐			
	Fish .... 70°C (158°F) .... Actual temp: [.....] [.....] [.....]		☐	☐	☐			
	Other hazardous foods .... 74°C (165°F) .... Actual temp: [64°C] [chicken] [chicken]		☑	☐	☐			
	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 .... 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							

Signature of owner/operator

Signature of Public Health Inspector

Date June 9 /06

Ontario Ministry of Health and Long-Term Care — Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

405 Cote Ave — Chelmsford (handwritten)

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
KFC	54682-00	Medium	SDHU	202	1 2 0 6 2 0 0 6	

Food safety strategy
- [ ] 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!

Item	C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food						
A. Cold holding: 4ºC (40ºF) or less — Actual temp: [10ºC] [3ºC] [ ]			☒	1A.	Ensure that Front Cooler is Always	
B. Freezing: –18ºC (0ºF) or less — Actual temp: [0.0ºC within] [0.7ºC] [ ]	☒				Cold Holding at the Legislated 4ºc (40ºF)	Effective
C. Freezing (before preparation and serving) Fish – Intended to be consumed raw to –20ºC (–4ºF) or less for 7 days — Actual temp: [ ] [ ] [ ]		☒			or Lower at all times – Water on	Immediate
to –35ºC (–31ºF) or less for 15 hours — Actual temp: [ ] [ ] [ ]		☒			Bottom shelf of Cooler must be cleaned	
D. Cooling: 60ºC (140ºF) to 20ºC (68ºF) within 2 hours (exclude large cuts of meat) — Actual temp: [ ] [ ] [ ]		☒			with soap & water & Thoroughly disinfected	
E. Cooling: 20ºC (68ºF) to 4ºC (40ºF) within 4 hours (exclude large cuts of meat) — Actual temp: [ ] [ ] [ ]		☒			Cooler is not to be used until maintained	
2. Cooking/Hot Holding/Re-heating of Hazardous Food					& Cold Holding at the Legislated	
A. Thermometers used to verify food preparation and storage temperatures	☒				temperatures!	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
Whole Poultry 82ºC (180ºF) — Actual temp: [ ] [ ] [ ]		☑				
Poultry / ground poultry 74ºC (165ºF) — Actual temp: [ ] [ ] [ ]		☑				
Pork / Pork products 71ºC (160ºF) — Actual temp: [ ] [ ] [ ]		☑				
Ground meat (other than poultry) 71ºC (160ºF) — Actual temp: [ ] [ ] [ ]		☑				
Fish 70ºC (158ºF) — Actual temp: [ ] [155.7] [ ]		☑				
Other hazardous foods 74ºC (165ºF) — Actual temp: [160ºF] [155.7] [ ]		☑				
C. Hot holding: minimum of 60ºC (140ºF) 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)	☒					
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.	Signature of Publ	Date
		June 12, 2006

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(⊽) Ontario Ministry of Health and Long-Term Care Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
VALLEY INN MOTOR HOTEL 500 NOTRE DAME ST. E. AZILDA, P0M 1B0	53686 01	HIGH	S.D.H.U.	203	20 06 20 06	

Food safety strategy
- [ ] 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!

	C	N	X	item no.	Item/comment	Expected compliance date
Refrigerated and Frozen Storage of Hazardous Food						
A. Cold holding: 4°C (40°F) or less VERS1, HABCO, MOFFAT, DESSERT... Actual temp: [1°C +4°C +3°C, 0°C]	✓			1A	HABCOLD FRIDGE IS TO BE USED FOR STORAGE OF NON HAZARDOUS FOODS ONLY UNLESS REPAIRED. TEMP. TODAY WAS 18°C. REFRIGERATION TEMPS. SHOULD BE CHECKED DAILY.	
B. Freezing: –18°C (0°F) or less ...... FREEZERS X 5 Actual temp: ALL AT +18°C OR COLDER	✓					
C. Freezing (before preparation and serving)						
Fish – Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [......] [.....]		✓				
to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [......] [.....]		✓				
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [......] [.....]		✓				
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [.....] [......] [.....]		✓				
2. Cooking/Hot Holding/Re-heating of Hazardous Food			✓	6	ADEQUATE LIGHTING NEEDS TO BE RESTORED IN KITCHEN FOR STAFF SAFETY AND SANITATION REASONS.	(JULY 10)
A. Thermometers used to verify food preparation and storage temperatures			✓			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [......] [.....]		✓				
Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [......] [.....]		✓				
Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [......] [.....]		✓		3A	ELIMINATE BAR SOAP FROM STAFF WASHROOM. USE LIQUID SOAP ONLY.	
Ground meat (other than poultry) .... 71°C (160°F) HAMBURG. Actual temp: [82°C] [......] [.....]	✓					
Fish .... 70°C (158°F) .... Actual temp: [.....] [......] [.....]		✓				
Other hazardous foods .... 74°C (165°F) .... Actual temp: [.....] [......] [.....]	✓					
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating GRAVY, SOUP.... Actual temp: [67°C] [80°C] [.....]	✓	✓				
D. Re-heating: To at least minimum internal cooking temperature within 2 hours .... Actual temp: [.....] [......] [.....]		✓				
3. Protection from Contamination by Food Handlers	✓			4D	MEAT SLICER SHOULD BE CLEANED AND SANITIZED AFTER EACH USE. RAW MEATS SHOULD ALWAYS BE STORED BELOW READY-TO-EAT ITEMS TO PREVENT CROSS-CONTAMINATION	
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	✓		·	2A	A METAL STEM CHEF'S THERMOMETER SHOULD BE ACQUIRED FOR VERIFICATION OF RECOMMENDED INTERNAL COOKING TEMPERATURES.	(JULY 10)
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 LIGHTING			✓		THANK YOU	

Signature of owner/operator	Signature of Public Health Inspector	Date Jun 20/06

Ontario — Ministry of Health and Long-Term Care — Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Jak's Diner	53870	High	Sudbury	102	20106 2006	

Food safety strategy
☐ food safety training ☐ re-inspection ☒ compliance inspection
☐ consultation ☐ HACCP audit ☐ CCP monitoring

Sample taken
☐ water ☐ swab ☐ other
☐ food ☐ ice

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

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

		C	N	X	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: [40°F] [40°F] [....]	☒	☐	☐	4D	Label the food storage containers	
B. Freezing: –18°C (0°F) or less	Actual temp: [0°F] [....] [....]	☒	☐	☐			
C. Freezing (before preparation and serving)							
Fish - intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [....] [....] [....]	☐	☒	☐			
to –35°C (–31°F) or less for 15 hours	Actual temp: [....] [....] [....]	☐	☒	☐			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [....] [....] [....]	☐	☒	☐			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	Actual temp: [....] [....] [....]	☐	☒	☐			
Cooking/Hot Holding/Re-heating of Hazardous Food							
A. Thermometers used to verify food preparation and storage temperatures		☒	☐	☐			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:							
Whole Poultry 82°C (180°F)	Actual temp: [....] [....] [....]	☐	☒	☐			
Poultry / ground poultry 74°C (165°F)	Actual temp: [....] [....] [....]	☐	☒	☐			
Pork / Pork products 71°C (160°F)	Actual temp: [....] [....] [....]	☐	☒	☐			
Ground meat (other than poultry) 71°C (160°F)	Actual temp: [....] [....] [....]	☐	☒	☐			
Fish 70°C (158°F)	Actual temp: [....] [....] [....]	☐	☒	☐			
Other hazardous foods 74°C (165°F)	Actual temp: [162°F] [....] [....]	☐	☒	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [162°F] [....] [....]	☒	☐	☐			
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		☐	☐	☐			

Signature of owner/operator: _____

Sign: _____

Date: _____

Ⓨ Ontario Ministry of Health and Long-Term Care   Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Mandarin House -Rest.	55429-00	High	SDHU	208	2,3 0,6 2,0,0,6	

Food safety strategy
- ☐ food safety training
- ☐ consultation
- ☐ re-inspection
- ☒ HACCP audit
- ☒ compliance inspection
- ☐ CCP monitoring

Sample taken
- ☐ water ☐ swab ☐ other
- ☐ food ☐ ice

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

back small front

Item	C	N	X	Item no.	Item/comment	Expected compliance date
A. Cold holding: 4°C (40°F) or less .... Actual temp: [4°C] [0°C] [4°C] [60°F]	☐	☐	☒	1A:	Vegetable refrigerator hot holding at 60°F as a result of a loose outlet plug. No hazardous food items to be stored in this unit until temperature reaches 40°F or colder.	June 24/06
B. Freezing: −18°C (0°F) or less .... Actual temp: [−18°C] [+18°C] [−18°C]	☒	☐	☐			
C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to −20°C (−4°F) or less for 7 days .... Actual temp: [.....] [......] [.....]	☐	☒	☐			
to −35°C (−31°F) or less for 15 hours ...... Actual temp: [.....] [.....] [.....]	☐	☒	☐			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐			

2. Cooking/Hot Holding/Re-heating of Hazardous Food

Item	C	N	X	Item no.	Item/comment	Expected compliance date
A. Thermometers used to verify food preparation and storage temperatures	☐	☐	☒	2A:	Thermometer for front refrigerator needs to be replaced. No longer functioning.	June 24/06
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐			
Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐			
Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐			
Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐			
Fish .... 70°C (158°F) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐			
Other hazardous foods .... 74°C (165°F) .... Actual temp: [78°C] [.....] [.....]	☒	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [>60°C] [>60°C] [>60°C]	☒	☐	☐			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours .... Actual temp: [soup] [consommé] [rice] [>60°C gravy]	☒	☐	☐			

3. Protection from Contamination by Food Handlers

Item	C	N	X
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

Item	C	N	X	Item/comment
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)	☒	☐	☐	NOTE: please remove ketchup from metal container once opened.
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

	C	N	X
	☐	☐	☒

Signature of owner/operator ....

Si....

June 23/06

Food Premises Inspection Report – Items Critical to Food Safety

Ontario — Ministry of Health and Long-Term Care — Public Health Branch

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Maria's Kozy Corner	53564-00	H	SDHY	105		2,7,0,6,2,0,0,6

Food safety strategy
- [ ] food safety training
- [x] re-inspection
- [ ] consultation
- [ ] HACCP audit
- [ ] compliance inspection
- [ ] CCP monitoring

Sample taken
- [ ] water
- [ ] swab
- [ ] other
- [ ] food
- [ ] ice

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

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

			C	N	X	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: [.....] [......] [.....]	☐	☐	☐	1(b)	Discontinue use of Horizontal	
	B. Freezing: –18°C (0°F) or less	Actual temp: [.....] [......] [.....]	☐	☐	☐		Freezer (Broken Top) in Kitchen corrected	
	C. Freezing (before preparation and serving)		☐	☐	☐			
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [.....] [......] [.....]	☐	☐	☐	1(b)	Defrost Freezer to Remove	
	to –35°C (–31°F) or less for 15 hours	Actual temp: [.....] [......] [.....]	☐	☐	☐		Frost/Ice Build-up and enable corrected	
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [.....] [......] [.....]	☐	☐	☐		Lid to close Properly	
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**		☐	☐	☐			
	A. Thermometers used to verify food preparation and storage temperatures		☐	☐	☐			
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:							
	Whole Poultry 82°C (180°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Poultry / ground poultry 74°C (165°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Pork / Pork products 71°C (160°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Ground meat (other than poultry) 71°C (160°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Fish 70°C (158°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
	Other hazardous foods 74°C (165°F)	Actual temp: [.....] [......] [.....]	☐	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [.....] [......] [.....]	☐	☐	☐			
	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**		☐	☐	☐			

Signature:

Date: 27 June 2006

7530-4820

Ontario
Ministry of Health and Long-Term Care
Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
CRANKY JOES'S ROADHOUSE	55412-00	H	SDHU	105	27 06 2006	

Food safety strategy
- ☐ 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!

		C	N	X	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: 0.0°C [10.4°] [3.2°]	☐	☐	☐			
	B. Freezing: –18°C (0°F) or less .... Actual temp: [.....] [.....] [.....]	☐	☐	☐		4°C	
	C. Freezing (before preparation and serving)				4(d)	ALL FOOD SHOULD BE STORED	July 5, 2006
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [.....] [.....]	☐	☐	☐		4-6" OFF FLOOR in DRY STORAGE	
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐		AREA	
	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	☐	☐	☐	4(d)	ALL FOOD IN WALK-IN FREEZER	July 5 2006
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					SHOULD BE COVERED TO PREVENT	
	Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐		CONTAMINATION	
	Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐	1(d)	MOVE COUNTER TOP FRIDGE	July 21, 2006
	Fish .... 70°C (158°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Other hazardous foods .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐		AWAY FROM HEATING EQUIPMENT	
	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**					INDICATING	
	A. Washing hands thoroughly before and after handling food	☐	☐	☐	1(a)	THERMOMETER IN EACH	July 5 2006
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☐	☐	☐		FRIDGE FREEZER AND COOLER	
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

Signature of

Date 27 June 06

1141–64 (04/05)