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)
Cardinal Motor Inn	53066-00	High	SDHU	109	28/06/2006	

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: 0.8℃ [0.4℃] [1.2℃] (2-2℃ 8℃)	☒	☐	☒	2A	A metal stem probe thermometer	
B. Freezing: –18°C (0°F) or less .... Actual temp: -1/8℃ [-2.7℃] [......]	☒	☐	☐		on site is required to verify	June 2006
C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days ...... Actual temp: [.....] [......] [.....]	☐	☐	☐		cooking temperature	
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				4A	Never store raw chicken corrected	
A. Thermometers used to verify food preparation and storage temperatures	☒	☐	☒		abr vegetables	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
Whole Poultry ...... 82°C (180°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐	4D	All foods must be corrected	
Poultry / ground poultry ...... 74°C (165°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐		covered prior to	
Pork / Pork products ...... 71°C (160°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐		being stored in the	
Ground meat (other than poultry) ...... 71°C (160°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐		refrigerator.	
Fish ...... 70°C (158°F) ...... Actual temp: [.....] [......] [.....]	☐	☐	☐			
Other hazardous foods ...... 74°C (165°F) ...... Actual temp: 60℃ [60℃] [.....]	☒	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating ...... Actual temp: 60℃ [60℃] [.....]	☒	☐	☐			
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	☒	☐	☒	1A	Refrigerator in front corrected	
A. Separate raw foods from ready-to-eat foods during storage and handling	☒	☐	☒		display is at 8℃ –	
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☐	☐	☐		all hazardous foods	
C. Constant supply of hot and cold potable running water where applicable	☐	☐	☒		moved to walk-in	
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☒	☐	☐		refrigerator.	
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	Signature	Date
		June 28/06

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)
Colonial Inn – Restaurant	53875 01	High	SDHU	208	2 8 0 6 2 0 0 6	

Food safety strategy
- [ ] food safety training
- [ ] re-inspection
- [X] 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!

Item		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°] 2.4°C [16.9] 8°C	Beer Standup Walk-in Line Fridge	[ ]	[ ]	[X]	1A.	Line fridge not holding at 8°C.	
B. Freezing: –18°C (0°F) or less — Actual temp: [–18°C] –8°C –18°C		[X]	[ ]	[ ]		Contents assessed – no hazardous foods items contained within.	
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]	[ ]		No hazardous food items to be stored	
to –35°C (–31°F) or less for 15 hours — Actual temp: [....] [....] [....]		[ ]	[X]	[ ]		in unit until temperature reaches	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [....] [....] [....]		[ ]	[X]	[ ]		4°C.	
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]	[ ]	[ ]		Unit to be defrosted completely.	July 5/06
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 doors' seals to line fridge need	
Ground meat (other than poultry) 71°C (160°F) — Actual temp: [....] [....] [....]		[ ]	[X]	[ ]		to be replaced in order to	
Fish 70°C (158°F) — Actual temp: [....] [....] [....]		[ ]	[X]	[ ]			
Other hazardous foods 74°C (165°F) — Actual temp: [....] [....] [....]		[ ]	[X]	[ ]		secure a tight seal + hold the	
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [>60°C] [>60°C] [....]		[X]	[ ]	[ ]		temperature.	
D. Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [gravy] [soup] [....]		[ ]	[X]	[ ]			July 15/06
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]	[ ]	[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]	[ ]	[ ]		GPS = done	
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 _____

Signature of Public Health _____

Date: June 28/06.

Ontario — Ministry of Health and Long-Term Care · Public Health Branch *2040*

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Tim Horton Algonquin	5580l-00	Med	SDHU	104	2 8 0 6 2 0 0 6	

Food safety strategy
- [ ] food safety training
- [ ] re-inspection
- [x] 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 (Walk in 4°C 4°C)				4D	All boxes of food, items	June 2
A. Cold holding: 4°C (40°F) or less ... Actual temp: [2.0°] [1.6°] [2.8°]	[x]	[ ]	[ ]		crates of food must	
B. Freezing: –18°C (0°F) or less ... Actual temp: [18.9] [18.4] [...]	[x]	[ ]	[ ]		in the walk-in	
C. Freezing (before preparation and serving)	[ ]	[ ]	[ ]		refrigerator and	
Fish - intended to be consumed raw to –20°C (–4°F) or less for 7 days ... Actual temp: [....] [.....] [....]	[ ]	[ ]	[ ]		freezer must be on	
to –35°C (–31°F) or less for 15 hours ... Actual temp: [....] [.....] [....]	[ ]	[ ]	[ ]		shelves/pallets 15cm	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) ... Actual temp: [....] [.....] [....]	[ ]	[ ]	[ ]		in height off the	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) ... Actual temp: [....] [.....] [....]	[ ]	[ ]	[ ]		floor.	
2. Cooking/Hot Holding/Re-heating of Hazardous Food	[x]	[ ]	[ ]			
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: [soup] [soup] [soup]	[x]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating ... Actual temp: [67.9] [65] chili [68]	[ ]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours ... Actual temp: [....] [72°C] [73°C]						
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 ...						
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]	[ ]	[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

Date: June 28

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)
Tastees	53602-00	Medium	SDHU	202	30 06 20 06	

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: [2.6] [.9C] [.3C]		[x]	[ ]	[ ]	3A.	Ensure that Adequate Handwashing	Effective
B. Freezing: –18°C (0°F) or less — Actual temp: [ ] [ ] [ ]		[ ]	[x]	[ ]		with Soap & water is practiced	
C. Freezing (before preparation and serving) Fish – Intended to be consumed raw — to –20°C (–4°F) or less for 7 days — Actual temp: [ ] [ ] [ ]		[ ]	[ ]	[ ]		before And After Handling food.	Immediate
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]	[ ]			
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: [Soup] [ ] [ ]		[ ]	[ ]	[ ]			
Fish — 70°C (158°F) — Actual temp: [67°] [ ] [ ]		[ ]	[ ]	[ ]			
Other hazardous foods — 74°C (165°F) — Actual temp: [67°] [ ] [ ]		[x]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [22°] [ ] [ ] Soup		[x]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours							
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							
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 _____

Signature of _____ Inspector _____

Date: June 30/06

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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)
DOG HOUSE SPORTS BAR & GRILL 25 ALDEGE ST. ABILDA P0M 1B0	546981	HIGH	S.O.H.U.	203	05 07 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 WALK-IN, SAND, BLACK, BEVERAGE Actual temp: +7°C +6°C +2°C, +1°C	[ ]	[ ]	[✓]	1A	WALK-IN AND SANDWICH COOLER REQUIRE ADJUSTMENT TO +4°C OR LOWER.	1 MM
B. Freezing –18°C (0°F) or less 1. DOOR FREEZER UPSTAIRS Actual temp: –18°C	[ ]	[ ]	[✓]			
C. Freezing (before preparation and serving)				1B.	TWIN DOOR FREEZER REQUIRES CLEANING AND ADJUSTMENT TO –18°C	
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	[ ]	[ ]	[✓]	2A	REPLACEMENT THERMOMETER NEEDED FOR WALK-IN. SANDWICH COOLER THERMOMETER COULD NOT BE LOCATED.	
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: [+92°C][.....][.....]	[✓]	[ ]	[ ]			
Poultry / ground poultry .... 74°C (165°F) WINGS Actual temp: [.....][.....][.....]	[ ]	[✓]	[ ]			
Pork / Pork products .... 71°C (160°F) Actual temp: [.....][.....][.....]	[✓]	[ ]	[ ]			
Ground meat (other than poultry) .... 71°C (160°F) HAMBURG Actual temp: [83°C][85°C][.....]	[✓]	[ ]	[ ]			
Fish .... 70°C (158°F) Actual temp: [.....][.....][.....]	[ ]	[✓]	[ ]	6	TEST FOR ADEQUATE SANITIZER INJECTION (50-100PPM) INTO SANITIZING CYCLE OF DISHWASHER DAILY. OBTAIN STRIPS FROM ECO LAB FOR THIS PURPOSE. NO SANITIZER ON INITIAL TEST TODAY.	
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: [68°C][81°C][.....]	[✓]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours .... Actual temp: [.....][.....][.....]	[ ]	[✓]	[ ]			
3. Protection from Contamination by Food Handlers	[✓]	[ ]	[ ]			
A. Washing hands thoroughly before and after handling food	[✓]	[ ]	[ ]			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	[✓]	[ ]	[ ]			
4. Protection from Adulteration and Contamination	[✓]	[ ]	[ ]	6	HOUSEKEEPING AND EQUIPMENT CARE NEEDS IMPROVEMENT I.E., CLEAN FLOOR AROUND SLICER AND BEHIND COOKING EQUIP. - REMOVE ENCRUSTED DEPOSITS FROM SURFACE OF VULCAN CHAR BROILER.	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 .... N/A						
5. Food Safety Management (reserved)					RECOMMENDED GENERATOR	
6. Other	[✓]	[ ]	[ ]		THANK YOU.	

Signature of owner _____

Signature of Public Health _____   Date _____

900
Lasalle Blvd

⊘ 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)
EASTSIDE MARIO'S	54871-00	HIGH	SDHV	101	06.07.2006	

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!

		C	N	X	Item no.	Item/comment	Expected compliance date
1.	Refrigerated and Frozen Storage of Hazardous Food ALFREDO'S						
	A. Cold holding: 4°C (40°F) or less 9°C 3°C 4°C Actual temp: [4°C] [4°C] [3°C]	☐	☐	☒	1A	All sauces (hazardous) are to be kept <4°C	July 6
	B. Freezing: –18°C (0°F) or less Actual temp: [–18°C] [–18°C]	☒	☐	☐		NOTE: Alfredo & Cream	
	C. Freezing (before preparation and serving)					sauces discarded from	
	Fish – intended to be consumed raw to –20°C (–4°F) or less for 7 days Actual temp: [.....] [.....] [.....]	☐	☒	☐		the tray cooler	
	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: [80°C] [.....] [.....]	☒	☐	☐			
	Fish 70°C (158°F) Actual temp: [.....] [.....] [.....]	☐	☒	☐			
	Other hazardous foods 74°C (165°F) Actual temp: [65°C] [69°C] [71°C]	☒	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating 77°C 68°C 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 6/06

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)
Idylwylde Country Club	33748 00	H	SDHU	105	08 07 B00 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	July 9/06
A. Cold holding: 4°C (40°F) or less .... Actual temp: 4.0°C 3.8°C 3.1°C	☑	☐	☐		COVERED & Labelled	
B. Freezing: –18°C (0°F) or less .... Actual temp: [-21.1°C -19.1°C]	☑	☐	☐		with product name + date	
C. Freezing (before preparation and serving)	☐	☐	☐		→ All food MUST BE STORED	
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [......] [.....]	☐	☐	☐		off the floor for easy	
to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [......] [.....]	☐	☐	☐		cleaning.	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [.....] [......] [.....]	☐	☐	☐		ex. bacon, bread, salad	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [.....] [......] [.....]	☐	☐	☐		dressing.	
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: [Soup1] [Soup2] [.....]	☐	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [74°C] [62.1°C] [.....]	☑	☐	☐			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours .... Actual temp: [.....] [......] [.....]	☐	☐	☐			
3. Protection from Contamination by Food Handlers	☑	☐	☐			
A. Washing hands thoroughly before and after handling food	☑	☐	☐			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☑	☐	☐			
4. Protection from Adulteration and Contamination	☑	☐	☐			
A. Separate raw foods from ready-to-eat foods during storage and handling	☑	☐	☐			
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☑	☐	☐			
C. Constant supply of hot and cold potable running water where applicable	☐	☐	☒			
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☑	☐	☐			
E. Chemicals/pesticides to be stored separately from food	☐	☐	☐			
F. High acid food stored/prepared in corrosion resistant containers or equipment	☐	☐	☐			
5. Food Safety Management (reserved)						
6. Other	☐	☐	☐			

Signature of owner/operator	Signature of Public Health ...	Date July 8/06.

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)
Pat & Mario's	55557 00	High	Sudbury	102	11 07 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: [40°F] [40°F] [50°F]	☐	☐	☒	1A	Adjust temperature	2006 07
B. Freezing: –18°C (0°F) or less .... Actual temp: [0°F] [.....] [.....]	☒	☐	☐		of 2 door line fridge	
C. Freezing (before preparation and serving)					by fryers to 40°F	
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days ...... Actual temp: [.....] [.....] [.....]	☐	☒	☐		or colder. Condenser	
to –35°C (–31°F) or less for 15 hours ...... Actual temp: [.....] [.....] [.....]	☐	☒	☐		may need cleaning	
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: [150°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	Signature	Date
		2006 07 11

⚕ 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)
SUDBURY DOWNS CHAMPIONS REST.	54693-03	MED	S.D.H.U	203	12 07 2006	

Food safety strategy
- [ ] food safety training
- [ ] re-inspection
- [x] compliance inspection
- [ ] consultation
- [ ] HACCP audit
- [x] 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 TRUE, SAND. MILK, S.M.PEPSI Actual temp: 6°C, 0°C, +4°C, +4°C	[x]	[ ]	[ ]	1A	EXCESSIVELY COLD TEMP OF NEW TRUE COOLER ACCOUNTS FOR PREMATURE BROWNING OF PACKAGED SALADS.	
B. Freezing: –18°C (0°F) or less LG. NESTLE, S.M. NESTLE Actual temp: -18°C, -24°C	[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	BUTTER CUPS DO NOT RETAIN THEIR QUALITY WITH PROLONGED ROOM TEMPERATURE EXPOSURE - COLLECTION HAD TO BE DISCARDED TODAY DUE TO ADVANCED RANCIDITY	
A. Thermometers used to verify food preparation and storage temperatures	[x]	[ ]	[ ]			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:				3A	PROVISION OF A HAND SANITIZING AGENT IS RECOMMENDED FOR USE AFTER MONEY CONTACT AND BEFORE APPLICATION OF GLOVES TO SERVE CUSTOMER.	
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 SOUP — Actual temp: [68°C] [84.9°C] [ ]	[x]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours BURGERS, BOULETTE — Actual temp: [80°C] [85°C] [ ]	[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						
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]	[ ]	[ ]	OK	MACHINE RINSE TEMP. 180°F SPRAY SANITIZER STRENGTH 200PPM	
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)					SANITATION IS VERY GOOD!	
6. Other	[ ]	[ ]	[ ]		THANK YOU.	

Signature of owner/operator

Signature of Public Health Inspector

Date: July 12/06

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)
Don Cherry's Sports Grill	53459	High	Sudbury	102	12/07/2006	

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: [40F] [40F] [51F]	[x]	[ ]	[x]	1.A	Adjust double door fridge to 40F or colder	2006.07.13
B. Freezing: –18°C (0°F) or less ... Actual temp: [0°F]	[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]	[ ]	4.D	Continue with program of labelling food storage containers.	
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: [......] [......] [......]	[ ]	[x]	[ ]			
Fish ... 70°C (158°F) ... Actual temp: [......] [......] [......]	[ ]	[x]	[ ]			
Other hazardous foods ... 74°C (165°F) ... Actual temp: [148°F] [......] [......]	[x]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating ... Actual temp: [142°F] [......] [......]	[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						
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/oper.	Signature of Public Health Inspector	Date
		2006 07 12

(V) **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)
BEAR' DEN LODGE	345 36-06 55181	M	SDHU	306	1,3,0,7,2,0,0,6	

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 date
1.	**Refrigerated and Frozen Storage of Hazardous Food**							
	A. Cold holding: 4°C (40°F) or less	Actual temp: [4.0°] [4.0°] [.....]	☐	☐	☐	1b)	ADJUST TEMP ON FREEZEN	
	B. Freezing: –18°C (0°F) or less	Actual temp: [-20°] [-14°] [.....]	☐	☐	☐		TO –18°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: [.....] [......] [.....]	☐	☐	☐			
	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 Public Health Ins.

Date: 2006 July 07

467 FalconBridge Rd (Sudbury)

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Gonga's Grill 4	57143 00	High	Sudbury	102	13 07 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!

Item	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] [50°F] [......]	[ ]	[ ]	[X]	1.A	single glass door fridge must be adjusted to 40°F or colder.	2006 07 1
B. Freezing: –18°C (0°F) or less ... Actual temp: [0°F] [......] [......]	[X]	[ ]	[ ]		– needs a cleaning around the compressors	
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]	[ ]	[ ]			
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
Whole Poultry ... 82°C (180°F) ... Actual temp: [.....] [.....] [.....]	[ ]	[X]	[ ]	4.D	Continue with program of labeling food storage containers.	
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]	[ ]		– eg pancake batter	
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: [75°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						
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

Date 2006 07 13

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7630-4820

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)
Gongas Grill 4	57143 00	High	Sudbury	102		17 07 2006

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: [45°F] [ ] [ ]	☐	☐	☒	1A	Clean the condenser on top of "white" single door fridge	2006 07
	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 .... 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	☐	☐	☐		– salad fridge "broke" on w/e	
5.	Food Safety Management (reserved)						
6.	Other	☐	☐	☐			

Signature of owner/operator	Signature of Public Health Inspector	Date 2006 07 17

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)
Twin Bluffs Restaurant	54096-00	High	Sudbury District	402	24070006	

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 date
1. Refrigerated and Frozen Storage of Hazardous Food							
A. Cold holding: 4°C (40°F) or less — Actual temp: [37.3] [38.1] [38.9]		☑	☐	☐			
B. Freezing: –18°C (0°F) or less — Actual temp: [.0.°] [.0.°] [.00.]		☑	☐	☐			
C. Freezing (before preparation and serving)					43	Food Handlers must not	Jul 24/1
Fish - intended to be consumed raw — to –20°C (–4°F) or less for 7 days — Actual temp: [.....] [......] [.....]		☐	☑	☐		store or use work	
to –35°C (–31°F) or less for 15 hours — Actual temp: [.....] [......] [.....]		☐	☑	☐		Surfaces for food	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [.....] [......] [.....]		☐	☑	☐		prep of raw hazardous	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [.....] [......] [.....]		☐	☑	☐		food + use these	
2. Cooking/Hot Holding/Re-heating of Hazardous Food		☑	☐	☐		surfaces for cooked (corrected immediately	
A. Thermometers used to verify food preparation and storage temperatures		☑	☐	☐		OR ready-to-eat products.	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					40	Keep all foods covered	July 24/10
Whole Poultry — 82°C (180°F) — Actual temp: [.....] [......] [.....]		☐	☑	☐		in walk-in-coolers	
Poultry / ground poultry — 74°C (165°F) — Actual temp: [......] [......] [.....]		☐	☑	☐		to protect against potential	
Pork / Pork products — 71°C (160°F) — Actual temp: [168.9] [......] [.....]		☑	☐	☐		contamination	
Ground meat (other than poultry) — 71°C (160°F) — Actual temp: [.....] [......] [.....]		☑	☐	☐		(Corrected Immediately)	
Fish — 70°C (158°F) — Actual temp: [.....] [......] [.....]		☑	☐	☐			
Other hazardous foods — 74°C (165°F) — Actual temp: [174.3] [......] [.....]		☑	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [78.2] [......] [.....]		☑	☐	☐			
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
		Jul 24/06

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)
Ruckers / Krusty's	57156-00	M	SDHU	10 5	26 07 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					4 (a)	All Food should be stored	Aug 03, 2006
A. Cold holding: 4°C (40°F) or less	Actual temp: 20°C [ ] [ ] [ ]	[ ]	[ ]	[ ]		4-6" from floor to prevent	
B. Freezing: –18°C (0°F) or less	Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]		contamination and to facilitate	
C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]		cleaning	
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		[ ]	[ ]	[ ]	4 (a)	Walk in cooler temperature	July 26, 06
A. Thermometers used to verify food preparation and storage temperatures		[ ]	[ ]	[ ]		should be 4°C or less. Hazardous	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						foods should not be stored there in	
Whole Poultry 82°C (180°F)	Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]		until it is 4°C or less	
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	Date July 26, 2006

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)
Warren Shell Rest.	S4867-00	High	SDHU	30s	27,10,71,2,0,0,6	

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: 4°C (40°F) or less — Actual temp: 2.3 / 1.8 / 14.4		☐	☐	☑	1A	Sliding door Cooler operating at	
B. Freezing: –18°C (0°F) or less — Actual temp: -17.4 / -17.3 / -12.8		☑	☐	☐		14.4°C containg North condens	
C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp:		☑	☐	☐		Food (Vegetables)	
to –35°C (–31°F) or less for 15 hours — Actual temp:		☐	☑	☐		→ Must Not be used to	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp:		☐	☑	☐		store Hazardous Food	
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:		☑	☑	☐	2A	All storage units must	Aug 2/06
Poultry / ground poultry — 74°C (165°F) — Actual temp:		☐	☑	☐		contain Working thermometers	
Pork / Pork products — 71°C (160°F) — Actual temp:		☐	☑	☐			
Ground meat (other than poultry) — 71°C (160°F) — Actual temp: 82.0		☑	☐	☐			
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:		☐	☑	☐	3A	Food Handlers must wash hands	
3. Protection from Contamination by Food Handlers						in Designated Hand Washing	
A. Washing hands thoroughly before and after handling food		☐	☐	☑		Sink	
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: 27/06

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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)
WINNERS CONCESSION SUDBURY DOWNS	54693-00	MED	S. D. H. U.	203	28 07 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 ...... FOSTER Actual temp: [+5]°C	[ ]	[ ]	[✓]	1A	TEMPERATURE OF FOSTER UNIT SHOULD BE REDUCED TO +4°C OR COLDER. A TEMPERATURE CLOSE TO 0°C IS IDEAL FOR FISH. SUGGEST TEMPERATURES BE MONITORED AND RECORDED DAILY.	
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	[✓]	[ ]	[ ]	4D	GRAVY SHOULD BE RAPIDLY RE-HEATED TO AT LEAST 74°C (165°F) BEFORE IT IS INTRODUCED INTO HOT HOLDING UNIT. REMEMBER: STEAM UNITS ARE INTENDED FOR CONTINUOUS HOT HOLDING OF ALREADY HOT ITEMS.	
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: [83°C] [81°C]	[✓]	[ ]	[ ]			
Fish ...... 70°C (158°F) Actual temp: [ ]	[ ]	[✓]	[ ]			
Other hazardous foods ...... 74°C (165°F) Actual temp: [ ]	[ ]	[ ]	[✓]	6	A SANITIZING AGENT (CHLORINE OR QUAT) IS NEEDED FOR APPLICATION TO FOOD CONTACT SURFACES.	
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: [49°C]						
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)					HAS GENERATOR.	
6. Other NON-CRITICAL	[ ]	[ ]	[✓]		THANK YOU.	

Signature of owner/operator

X _____

Signature _____

Date: July 28/06

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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 (RESTAURANT)	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Kilarney Mountain Lodge	54617-00	M	SDHU	306	2 8 0 7 2 0 0 6	Kilarney Mountain

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: [6.4°C] [1.6°C] [.....]	☐	☐	☐	k(a)	Ensure Temperature of Walk-in	
	B. Freezing: −18°C (0°F) or less .... Actual temp: [−18.4] [......] [.....]	☐	☐	☐		Cooler Returns to 4°C or	
	C. Freezing (before preparation and serving)						
	Fish - Intended to be consumed raw to −20°C (−4°F) or less for 7 days .... Actual temp: [.....] [......] [.....]	☐	☐	☐		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**	☐	☐	☐			
	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

Signa

Date 28 July 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)
Pizza Hut	53781 00	Med.	SDHU	104	① 2|08|200 ℓ	

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!**

		C	N	X	Item no.	Item/comment	Expected compliance date
1.	**Refrigerated and Frozen Storage of Hazardous Food**						
	3.4°C 3.2°C 3.4°C				1A.	Standup freezer on	Aug 2/06
	A. Cold holding: 4°C (40°F) or less ..... Actual temp: [2.2°C] [3.6°C] [4°C]	☑	☒	☒		main floor is only	
	B. Freezing: –18°C (0°F) or less ..... Actual temp: [-7°C] [-18°C] [-18°C]	☐				at -7°C. Must be	
	C. Freezing (before preparation and serving)					serviced/repair – must	
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days ..... Actual temp: [.....] [.....] [.....]	☐	☐	☐		be able to reach temp	
	to –35°C (–31°F) or less for 15 hours ..... Actual temp: [.....] [.....] [.....]	☐	☐	☐		of -18°C	
	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: *juices meatballs sauce* [77°C] [61°C] [60°C]	☑	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating ..... Actual temp: [77°C] [61°C] [60°C]	☑	☐	☐			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours ..... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
3.	**Protection from Contamination by Food Handlers**	☐	☑	☐			
	A. Washing hands thoroughly before and after handling food	☐	☑	☐			
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☑	☐	☐			
4.	**Protection from Adulteration and Contamination**	☑	☐	☐			
	A. Separate raw foods from ready-to-eat foods during storage and handling	☑	☐	☐			
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☑	☐	☐			
	C. Constant supply of hot and cold potable running water where applicable	☑	☐	☐			
	D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☑	☐	☐			
	E. Chemicals/pesticides to be stored separately from food	☑	☐	☐			
	F. High acid food stored/prepared in corrosion resistant containers or equipment						
5.	**Food Safety Management (reserved)**						
6.	**Other**	☐	☐	☐			

Signature of owner/operator _____

Signature _____

Date: Aug 2/06

Establishment information		Establishment no.	Risk assessment category	Health unit/department		Area/district		Inspection due date *(d/m/y)*		Re-inspection date *(d/m/y)*
Unping Golf & Beach Club		55029-00	Medium	SDHn		303		02 08 2006		

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

Sample taken
- [x] water
- [ ] food
- [ ] swab
- [ ] ice
- [x] 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: [18] [4°] [....]	[x]	[ ]	[ ]	44.	Ensure That All Hazardous Foods	
	B. Freezing: –18°C (0°F) or less .... Actual temp: [-18] [-18] [....]	[x]	[ ]	[ ]		(i.e Eggs) are stord below Ready to	Corrected at
	C. Freezing (before preparation and serving)					Eat Foods At all times — to prevent	Time 4
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [....] [.....] [....]	[ ]	[x]	[ ]		potential Cross contamination .	Inspection –
	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]	[ ]	[ ]			
	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: [....] [.....] [....]	[ ]	[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: [....] [.....] [....]	[ ]	[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**						
	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

Signature of

Date: August 2 /06

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)
Gogama Lodge test	548449°	Med	SDHu	304	0,3105,40,06	

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	☐ 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	Actual temp: [3.0] [.....] [.....]	☑	☐	☐	2A	Ensure thermometers are	Aug 18
	B. Freezing: –18°C (0°F) or less	Actual temp: [-16.] [-18.] [+18.] -17	☑	☐	☐		present in all food storage	
	C. Freezing (before preparation and serving)						units	
	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 Publi	Date Ana 3/06

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)
meldrum Bay INN	55099-00	nep	Sudbury & District	4 CD	09 06 2006	meldrum Bay INN

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 date
1.	**Refrigerated and Frozen Storage of Hazardous Food**						
	A. Cold holding: 4°C (40°F) or less .... Actual temp: 37.9 39.2 57.7	☐	☐	☑	1A	Do not use - Kelunator	
	B. Freezing: –18°C (0°F) or less .... Actual temp: [0°] [0°] [....]	☑	☐	☐		Refrigerator for storage	Aug 9/06
	C. Freezing (before preparation and serving)	☐	☑	☐		of Hazardous foods -	
	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: [....] [....] [....]	☐	☑	☐		was 57.7°F — must BC	
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) .... Actual temp: [....] [....] [....]	☐	☑	☐		at or Below 40°F/4°C	
	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:				3A	Food Handlers must	Aug 9/06
	Whole Poultry .... 82°C (180°F) .... Actual temp: [....] [....] [....]	☐	☑	☐		not place hands Around	
	Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [....] [....] [....]	☐	☑	☐		their mouths - Hands	
	Pork / Pork products .... 71°C (160°F) .... Actual temp: [....] [....] [....]	☑	☐	☐			
	Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [163] [....] [....]	☐	☑	☐		must Be washed with	
	Fish .... 70°C (158°F) .... Actual temp: [....] [....] [....]	☑	☐	☐		Soapy water after head to	
	Other hazardous foods .... 74°C (165°F) .... Actual temp: [682] [....] [....]	☑	☐	☐		mouth Contamination	
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [154.7] [....] [....]	☑	☐	☐			
	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**	☐	☐	☑	4A	Raw Hazardous foods must	Aug 9/06
	A. Separate raw foods from ready-to-eat foods during storage and handling					always Be stored Below	
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☑	☐	☐		cooked & Ready to eat foods	
	C. Constant supply of hot and cold potable running water where applicable	☑	☐	☐		In all Refrigerator units	
	D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☑	☐	☐			
	E. Chemicals/pesticides to be stored separately from food	☑	☐	☐		(Re-Inspection Aug 21/06)	
	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	Date
		Aug 9/06

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)
Kathys Kitchen	54793	High	SDHu	304	0.9|0.8|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!

	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: [3.7] [4.5] [.....]	☑	☐	☐	4E	All food must be kept off	Aug 9/06
B. Freezing: –18°C (0°F) or less Actual temp: [-10.] [.....] [.....]	☐	☐	☐		floor (Box of lettuce on	
C. Freezing (before preparation and serving)					kitchen floor)	
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 owner/operator	Signature of Public Health Insp	Date
C		Aug 9/06

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)
Mississauga Lighthouse Rst.	54313-00	med.	Sudbury & District	402	09/08/2006	

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 date
1.	**Refrigerated and Frozen Storage of Hazardous Food**							
	A. Cold holding: 4°C (40°F) or less	Actual temp: [37.3] [38.1] [38.7]	☑	☐	☒			
	B. Freezing: –18°C (0°F) or less	Actual temp: [.0°.] [.0°.] [.....]	☑	☐	☐			
	C. Freezing (before preparation and serving)					3A	WHEN WASHING HANDS Ac 9/06	
	Fish - intended to be consumed raw to –20°C (–4°F) or less for 7 days	Actual temp: [.....] [.....] [.....]	☐	☑	☐		Always use Liquid	
	to –35°C (–31°F) or less for 15 hours	Actual temp: [.....] [.....] [.....]	☐	☑	☐		Soap in a dispensor	
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [.....] [.....] [.....]	☐	☑	☒		→ shaking Hands	
	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**						in the dish water is	
	A. Thermometers used to verify food preparation and storage temperatures		☑	☐	☐		not a proper way	
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						of HANDWASHING	
	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: [152.3] [.....] [.....]	☑	☐	☐		(Corrected During th)	
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [179.2] [.....] [.....]	☑	☐	☐			
	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		☑	☐	☐		–water sample taken	
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils		☑	☐	☐		Results oi o	
	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
		Ac 9/06

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

Food Premises Inspection Report – Items Critical to Food Safe

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Rocky Raccoon Cafe	5757	medium	Sudbury District	402	10 08 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 d
1. Refrigerated and Frozen Storage of Hazardous Food							
A. Cold holding: 4°C (40°F) or less — Actual temp: 38.9, 39.1, 38.6		✓					
B. Freezing: –18°C (0°F) or less — Actual temp: (-20), (-20)		✓					
C. Freezing (before preparation and serving)							
Fish - intended to be consumed raw — to –20°C (–4°F) or less for 7 days — Actual temp: [ ] [ ] [ ]			✓		4A	Raw Hazardous Food	Aug 10
to –35°C (–31°F) or less for 15 hours — Actual temp: [ ] [ ] [ ]			✓			must Always Be stored	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [ ] [ ] [ ]			✓			Below Cooked & Ready-to-eat	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [ ] [ ] [ ]			✓			Food in the walk-in cooler.	
2. Cooking/Hot Holding/Re-heating of Hazardous Food							
A. Thermometers used to verify food preparation and storage temperatures		✓				1) This Has Been a serious	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						Food Handling problem in	
Whole Poultry — 82°C (180°F) — Actual temp: [ ] [ ] [ ]			✓			the previous Inspection – Potential	
Poultry / ground poultry — 74°C (165°F) — Actual temp: [ ] [ ] [ ]			✓			Charges will Result if Food	
Pork / Pork products — 71°C (160°F) — Actual temp: [ ] [ ] [ ]			✓			Handlers do not Correct	
Ground meat (other than poultry) — 71°C (160°F) — Actual temp: 143.7 [ ] [ ]		✓				the problem!	
Fish — 70°C (158°F) — Actual temp: [ ] [ ] [ ]			✓			(Corrected Immediately)	
Other hazardous foods — 74°C (165°F) — Actual temp: 144 [ ] [ ]		✓					
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: 155.6, 153.7 [ ]		✓					
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
		D. King

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)
Gerpools Lodge	S4697-00	High	Sudbury & District	402	1 4 0 8 2 0 0 6	

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
Refrigerated and Frozen Storage of Hazardous Food						
A. Cold holding: 4°C (40°F) or less .... Actual temp: 37.6 38.4	[x]	[ ]	[ ]			
B. Freezing: –18°C (0°F) or less .... Actual temp: 00 00 00	[x]	[ ]	[ ]			
C. Freezing (before preparation and serving)	[ ]	[x]	[ ]	4A	Remember to always	Aug 14, 06
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days	[ ]	[x]	[ ]		Store raw Hazardous	
to –35°C (–31°F) or less for 15 hours	[ ]	[x]	[ ]		Food Below Cooked &	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	[ ]	[x]	[ ]		Ready to eat foods	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat)	[ ]	[x]	[ ]		in Walk-in Cooler	
Cooking/Hot Holding/Re-heating of Hazardous Food					(Corrected directly)	
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:	[ ]	[ ]	[ ]			
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:	[ ]	[x]	[ ]			
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]	[ ]	[ ]			
Protection from Adulteration and Contamination						
A. Separate raw foods from ready-to-eat foods during storage and handling	[x]	[ ]	[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]	[ ]	[ ]			
Food Safety Management (reserved)						
Other	[ ]	[ ]	[ ]			

Signature of owner/operator _____

Signature of Public _____

Date: Aug 14/06

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)
Newcastle	57622°°	Med	SDHU	301	1,7,0,8,2,0,0,6	

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 ..... Not in use Actual temp: [.....] [.....] [.....]	☐	☑	☐	4D	Used Mouse trap found in	Aug 17/06
B. Freezing: –18°C (0°F) or less ..... Not in use Actual temp: [.....] [.....] [.....]	☐	☑	☐		pantry → Mouse traps must	
C. Freezing (before preparation and serving)					be discarded after use	
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	☑	☐	☐	4D	Food must be kept	Aug 17/06
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					off floor → Potatoes	
Whole Poultry ..... 82°C (180°F) Actual temp: [.....] [.....] [.....]	☐	☑	☐		are stored on floor	
Poultry / ground poultry ..... 74°C (165°F) Actual temp: [.....] [.....] [.....]	☐	☑	☐		in pantry	
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	Date
		1. 17/06

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)
Timberwolf Golf Club	56372-00	High	SDHU	207	1,8 0,8 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!

		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] 44°C 4°C	☒	☐	☐	4D	Boxes of granola bars subjected to moisture buildup due to condensation from walk-in freezer. Clean + sanitize area promptly. Boxes of granola are in the process of being sent back to rep.	
	B. Freezing: –18°C (0°F) or less .... Actual temp: [–18°C] [–18°C] [...4°C walkic]	☒	☐	☐			
	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: 30°C [......] [.....]	☒	☐	☐			
	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: [>60°C] [>60°C] [>60°C]	☒	☐	☐			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours ..... Actual temp: [.....] [......] [.....]	☐	☒	☐			
3.	**Protection from Contamination by Food Handlers**						
	A. Washing hands thoroughly before and after handling food	☐	☒	☐			
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☐	☒	☐			
4.	**Protection from Adulteration and Contamination**						
	A. Separate raw foods from ready-to-eat foods during storage and handling	☒	☐	☐			
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☒	☐	☐			
	C. Constant supply of hot and cold potable running water where applicable	☒	☐	☐			
	D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☐	☐	☒			
	E. Chemicals/pesticides to be stored separately from food	☒	☐	☐			
	F. High acid food stored/prepared in corrosion resistant containers or equipment	☒	☐	☐			
5.	**Food Safety Management (reserved)**						
6.	**Other**	☐	☐	☐			

Note at top of columns: sauces walkie line to...

Signature		Sig		Date
				August 18/06.

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)
Reise's Restaurant	54633-00	High	SDHU	207	1 8 0 8 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!

1. Refrigerated and Frozen Storage of Hazardous Food

(headers: walk in / line / vegs / bulk)

Item		C	N	X
A. Cold holding: 4°C (40°F) or less	Actual temp: [0°C] 3.8°C 3.2°C 4°C	☒	☐	☐
B. Freezing: –18°C (0°F) or less	Actual temp: -18°C -18°C -18°C 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: [.....] [.....] [.....]	☐	☒	☐
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: [.....] [.....] [.....]	☐	☒	☐

Item no. 4D. Butter mixture not used prior to its best before date. Supply has allowed to go mouldy. Product disposed of immediately. *See photos*

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

Item		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: [>71°C] [.....] [.....]	☒	☐	☐
Fish 70°C (158°F)	Actual temp: [.....] [.....] [.....]	☐	☒	☐
Other hazardous foods 74°C (165°F)	Actual temp: [.....] [.....] [soups.....]	☐	☒	☐
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [70°C] 60°C 60°C]	☒	☐	☐
D. Re-heating: To at least minimum internal cooking temperature within 2 hours	Actual temp: [meat] [hamburgers 76°C] sauce gravy	☒	☐	☐

Item no. 6. Standup freezer must be defrosted in order to ensure proper cold holding. — September 5/06

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
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

Freezer units properly defrosted.   ☐ ☐ ☒

Signature of owner/operator _____

Signature of _____   Date August 18/06

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)
Two Thumbs Up.	56830-00	High	SDHU	202	1,8 0,8 2,0 0,6	

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

Sample taken
- ☐ water
- ☐ swab
- ☐ food
- ☐ 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: [1°C] [40°F] [3°C]	☒	☐	☐	4A.	Ensure that all Hazardous Foods in Walk-in Freezer are Stored below	August 21
B.	Freezing: –18°C (0°F) or less — Actual temp: [20°C] [18°C] [-18°C]	☐	☐	☐		Ready to Eat foods at All Time.	
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: [71°C] [62°C] [60°C]	☒	☐	☐			
D.	Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
3.	**Protection from Contamination by Food Handlers**						
A.	Washing hands thoroughly before and after handling food	☒	☐	☐			
B.	Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☒	☐	☐			
4.	**Protection from Adulteration and Contamination**						
A.	Separate raw foods from ready-to-eat foods during storage and handling	☐	☐	☒			
B.	Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☒	☐	☐			
C.	Constant supply of hot and cold potable running water where applicable	☒	☐	☐			
D.	Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☒	☐	☐			
E.	Chemicals/pesticides to be stored separately from food	☒	☐	☐			
F.	High acid food stored/prepared in corrosion resistant containers or equipment	☒	☐	☐			
5.	**Food Safety Management (reserved)**						
6.	**Other**	☐	☐	☐			

Signature of owner/operator _____

Signature of Public Health Inspector _____

Date: August 18/16

1137
Kingsway

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)
Deluxe Hamburgers	537248	High	Sudbury	102	21082006	

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					4D	Continue with program of labeling food storage containers.	
A. Cold holding: 4°C (40°F) or less	Actual temp: 38°F 40°F	X					
B. Freezing: −18°C (0°F) or less	Actual temp: 0°F	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					
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:		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: 155°F	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							
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)						BACK UP GENERATOR?	
6. Other		[ ]	[ ]	[ ]		NO	

	Signature		Date 2006 08 21

(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)
Countryside Restaurant	55824-00	M	SDHU	306	21 08 2006	

Food safety strategy
- [x] food safety training
- [ ] consultation
- [ ] re-inspection
- [ ] HACCP audit
- [ ] 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: [3.4°C] [3.2°C] [.....]	[ ]	[ ]	[ ]	3	Hand Basins for Handwashing	
B. Freezing: –18°C (0°F) or less	Actual temp: [-16°C] [-18°] [-16°]	[ ]	[ ]	[ ]			
C. Freezing (before preparation and serving)						only	
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		[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: [.....] [.....] [.....]	[ ]	[ ]	[ ]			
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

Signature

Date   21 Aug 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)
Burger King- Notre Dame 660	54336-00	M	SDH Y	105	22 08 200 C	

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: 21°C 0·6°C [.....] [.....]	☐	☐	☐			
	B. Freezing: –18°C (0°F) or less — Actual temp: 16·2° [-18.4] [.....]	☐	☐	☐	4(d)	All food in walk-in freezer should be stored 4-6" from floor	
	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 owner/operator

Signature

Date 22 Aug 06

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

11⁴/₄ Kingsway

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)
McDonald's	533455 ∞	Medium	Sudbury	102	28 08 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				4D	Continue with program of labeling food storage containers (eg. sugar)	
A. Cold holding: 4°C (40°F) or less ..... Actual temp: [40°F] [40°F] [.....]	☒	☐	☐			
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: [.....] [.....] [.....]	☐	☒	☐			
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: [158°F] [180°F] [.....]	☒	☒	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	☒	☐	☐			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours ..... 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	Si	Date
		2006 08 28

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)
ACCEL MOTOR HOTEL 500 NOTRE DAME ST B AZILDA POM 1B0	53686-01	HIGH	S. D. H. U.	203	28 08 2006	

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			
☑ HACCP audit ☑ CCP monitoring	☐ food ☐ ice			
☐ consultation				

		C	N	X	Item no.	Item/comment	Expected compliance date
1.	**Refrigerated and Frozen Storage of Hazardous Food**					REFRIGERATION TEMPS ARE SATISFACTORY.	
	A. Cold holding: 4°C (40°F) or less HARCO, PEPSI, DESSERT, MUFFAT... Actual temp: +3°C, -11°C, +2°C, -2°C	☑	☐	☐	1A+B		
	B. Freezing: –18°C (0°F) or less X 5 ALL AT –18°C OR ABOVE/LOWER	☑	☐	☐			
	C. Freezing (before preparation and serving)	☐	☑	☐	4F	STORAGE OF FOOD PRODUCTS IN THE ORIGINAL CAN SHOULD BE AVOIDED AS THIS PRACTICE MAY CAUSE A HEAVY METAL INTOXICATION.	
	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**	☑	☐	☐	3A	HANDS SHOULD BE WASHED WITH LIQUID SOAP AND RUNNING WATER IMMEDIATELY AFTER RAW MEAT CONTACT. LIQUID SOAP IS REQUIRED IN STAFF WASHROOM.	
	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) HAMBURG.. Actual temp: [77°C] [......] [......]	☑	☐	☐			
	Fish 70°C (158°F) Actual temp: [.....] [......] [......]	☐	☑	☐			
	Other hazardous foods 74°C (165°F) GRAVY, SOUP. Actual temp: [68°C] [64°C] [82°C]	☑	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [.....] [......] [......]	☐	☑	☐			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [.....] [......] [......]						
3.	**Protection from Contamination by Food Handlers**	☐	☐	☑		✓	
	A. Washing hands thoroughly before and after handling food	☑	☐	☐			
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods						
4.	**Protection from Adulteration and Contamination**	☑	☐	☐			
	A. Separate raw foods from ready-to-eat foods during storage and handling	☑	☐	☐			
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☑	☐	☐	6	HOUSEKEEPING COULD BE IMPROVED IN STORAGE AREAS.	
	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)					NO GENERATOR, THANK YOU.	
6.	Other HOUSEKEEPING.	☐	☐	☑			

Signature of owner/operator	Signature of Public Health Inspector	Date August 28/06

7530-482

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)
GREEN BAY LODGE	54592-00	M	SOHU	306	28 08 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
I.	**Refrigerated and Frozen Storage of Hazardous Food**						
	A. Cold holding: 4°C (40°F) or less .... Actual temp: [4.0] [10.9] [40°]	☐	☐	☐		ADJUST TEMPERATURE OF	
	B. Freezing: –18°C (0°F) or less .... Actual temp: [-18°C] [......] [.....]	☐	☐	☐	1(a)	COOLER FROM 10° TO 4°C.	
	C. Freezing (before preparation and serving)					CORRECTED AT	
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [.....] [......] [.....]	☐	☐	☐		TIME OF INSPECTION, ←	
	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: [.....] [......] [.....]	☐	☐	☐			
II.	**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: [.....] [......] [.....]	☐	☐	☐			
III.	**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	☐	☐	☐			
IV.	**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	☐	☐	☐			
	Food Safety Management (reserved)						
	Other	☐	☐	☐			

Signature of owner/operator

Signature

Date 28 AUG 2006

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