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)
Two Thumbs Up	55830-00	High	Ottu	202	1,6 01 20,07	

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**				6.	Ensure that Large Bottles of BBQ/wing	Jan 18-07
	A. Cold holding: 4°C (40°F) or less — Actual temp: [4] [32] [32]	☒	☐	☐		Sauce is Refrigerated After Opening	
	B. Freezing: –18°C (0°F) or less — Actual temp: [18] [-19] [ ]	☒	☐	☐		Suggestion - Place on Ice Bath during	
	C. Freezing (before preparation and serving)					Work hours or place in	
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp: [ ] [ ] [ ]	☐	☐	☐		Smaller Containers & maintain	
	to –35°C (–31°F) or less for 15 hours — Actual temp: [ ] [ ] [ ]	☐	☐	☐		in the cooler @ 4% or	
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [ ] [ ] [ ]	☐	☐	☐		Lower	
	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 — Large Containers of BBQ Sauce - Refrigerate After opening	☐	☐	☐			

Signature of owner/operator

Signature of Public Health Inspector

Date: Jan 16-07

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7530-4820

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)
Algoma Tavern	56836-00	High	SDHU	202	1,7 01 20,0,7	

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 10.2° 11.1° 9.2° Actual temp: [4°] [3°] [4°]		[ ]	[ ]	[x]	1A.	Ensure that All foods in All coolers are Cold (Corrected @	
B. Freezing: –18°C (0°F) or less Spaghetti Sauce made Actual temp: [–18°] [–18°] [ ]		[x]	[ ]	[ ]		holding at the Legislated 4° or Lower. Large time A inspecti	
C. Freezing (before preparation and serving) Jan 16-07		[ ]	[ ]	[ ]		Quantities A food should be placed in shallow	
Fish - intended to be consumed raw to –20°C (–4°F) or less for 7 days Actual temp: [ ] [ ] [ ]		[ ]	[ ]	[ ]		Food grade containers or placed on an ice bath	
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: [ ] [ ] [ ]		[ ]	[ ]	[ ]		for Rapid Cooling.	
2. Cooking/Hot Holding/Re-heating of Hazardous Food						Note: When Large Quantities A food Are placed in deep Containers	
A. Thermometers used to verify food preparation and storage temperatures		[x]	[ ]	[ ]		not cooked properly – Then placed in the cooler – An insulating Blanket	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:		[ ]	[ ]	[ ]		orchust	
Whole Poultry 82°C (180°F) Actual temp: [ ] [ ] [ ]		[ ]	[ ]	[ ]		forms on the top A the food and Keeps the Centre warm – Allow	
Poultry / ground poultry 74°C (165°F) Actual temp: [ ] [ ] [ ]		[ ]	[ ]	[ ]		Bacteria to grow & multiply & potentially making an individual ill	
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: [Gravy] [ ] [ ]		[ ]	[ ]	[ ]			
Other hazardous foods 74°C (165°F) Actual temp: [7.9] [ ] [ ]		[ ]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [53.8] [ ] [ ]		[ ]	[ ]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [52.8] [ ] [ ]		[x]	[ ]	[ ]			
3. Protection from Contamination by Food Handlers		[x]	[ ]	[ ]			
A. Washing hands thoroughly before and after handling food		[x]	[ ]	[ ]			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods		[x]	[ ]	[ ]	4A.	Ensure that All potentially Hazardous foods	Jan 19-0
4. Protection from Adulteration and Contamination		[ ]	[ ]	[x]		(ie hamburger) are Stored below Ready to Eat	
A. Separate raw foods from ready-to-eat foods during storage and handling		[ ]	[ ]	[x]		foods at All times in the Walk-in	
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils		[x]	[ ]	[ ]		Freezer.	
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 Public Health Inspector	Date
		January 17-07

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)
Perkins	51445	H	SDHU	103	22.01.2007	

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

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

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

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food							
A. Cold holding: 4°C (40°F) or less	Actual temp: 3.2℃ 4.0℃ 3.8℃	☑	☐	☐	2A	Obtain a probe thermometer for checking internal temp. of foods.	Jan 25/07
B. Freezing: –18°C (0°F) or less	Actual temp: [-18℃] [-19℃]	☑	☐	☐			
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		☐	☐	☒	4D	All food must be covered + off floor	Jan 25/07
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						→ Do not store utensils in coolers with food.	
Whole Poultry	82°C (180°F) Actual temp: [....] [....] [....]	☐	☐	☐			
Poultry / ground poultry	74°C (165°F) Actual temp: [76.2℃] [....] [....]	☑	☐	☐			
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: [....] [....] [....]	☐	☐	☐	NOTE※	Use of colored coding cutting board would be useful in preventing cross-contamination.	
Other hazardous foods	74°C (165°F) Actual temp: [gravy] [soup] [tomato]	☑	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: 64.4℃ 72.0℃ 68.4	☑	☐	☐			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours	Actual temp: [....] [....] [....]	☐	☐	☐			
3. Protection from Contamination by Food Handlers							
A. Washing hands thoroughly before and after handling food		☑	☐	☐			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods		☑	☐	☐			
4. Protection from Adulteration and Contamination							
A. Separate raw foods from ready-to-eat foods during storage and handling		☑	☐	☐			
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils		☑	☐	☐			
C. Constant supply of hot and cold potable running water where applicable		☑	☐	☐			
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)		☑	☐	☒			
E. Chemicals/pesticides to be stored separately from food		☑	☐	☐			
F. High acid food stored/prepared in corrosion resistant containers or equipment		☑	☐	☐			
5. Food Safety Management (reserved)							
6. Other		☐	☐	☐			

Signature of : _____

Signature of Public Health Inspector: _____

Date: Jan 22/07

1899 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)
JOEY'S ONLY SEAFOOD	56587-00	H	SDHU	102	23 01 2007	

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

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

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

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1.	**Refrigerated and Frozen Storage of Hazardous Food**						
	A. Cold holding: 4°C (40°F) or less .... Actual temp: [4.1°C] [3.1°C] [7.6°C]	☑	☐	☐			
	B. Freezing: –18°C (0°F) or less .... Actual temp: [-22.9] [-14.2°C] [+16°C]	☐	☐	☒	1(b)	ADJUST TEMP OF SMALL FREEZER	30 JAN 07
	C. Freezing (before preparation and serving)					Down FROM -14°C 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**						
	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: [61°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

Sig _____

Date 23 JAN 2007

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)
Homestyle Diner	57327	H8	S.D.1L U.	205		

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**			[x]		the temperature in the reach-in cooler must be at or lower than 4°C	
	A. Cold holding: 4°C (40°F) or less Actual temp: [44] [36] [32]	[x]	[ ]	[ ]			
	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**	[x]	[ ]	[ ]			
	A. Thermometers used to verify food preparation and storage temperatures	[ ]	[ ]	[ ]			
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						
	Whole Poultry 82°C (180°F) Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
	Poultry / ground poultry 74°C (165°F) Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
	Pork / Pork products 71°C (160°F) Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
	Ground meat (other than poultry) 71°C (160°F) Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
	Fish 70°C (158°F) Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
	Other hazardous foods 74°C (165°F) Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [....] [....] [....]	[ ]	[ ]	[ ]			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [....] [....] [....]						
3.	**Protection from Contamination by Food Handlers**	[x]	[ ]	[ ]			
	A. Washing hands thoroughly before and after handling food	[x]	[ ]	[ ]			
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods						
4.	**Protection from Adulteration and Contamination**	[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)**	[ ]	[ ]	[x]			
6.	**Other**						

Signature of owner/operator: X

Signature of Public Health Inspector:

Date: Jan 23/07

7530–4820

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)
Peking Gazebo Rest	54975-00	High	SDHU	104	26/01/2007	

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

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

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

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food							
A. Cold holding: 4°C (40°F) or less	Actual temp: [4.4] 4.C [3.4.4] 4.C [4.C] 4.C	☑	☐	☐	4D	All foods in walk-In 26/0	
B. Freezing: –18°C (0°F) or less	Actual temp: [-1.8°C] [......] [......]	☑	☐	☐		in freezer must be	
C. Freezing (before preparation and serving)						covered.	
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		☑	☐	☐	6.	Never marinate corrected	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						hazardous foods	
Whole Poultry 82°C (180°F)	Actual temp: [.....] [.....] [.....]	☐	☑	☐		at room temperature.	
Poultry / ground poultry 74°C (165°F)	Actual temp: [75.4] [.....] [.....]	☑	☐	☐		Meat was put back	
Pork / Pork products 71°C (160°F)	Actual temp: [.....] [.....] [.....]	☐	☑	☐		into refrigerator	
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: [66.4] [70.C] [63.C]	☑	☐	☐			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours	Actual temp: [.....] [......] [64°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)							
6. Other		☐	☐	☒			

6. Other: Proper marinating of hazardous foods

Signature of owner/operator

Signature of Public Health Inspector

Date

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)
Pat + Mario's Restaurant	55557-00	H	SDHU	102	29/01/2007	

Food safety strategy
- [x] 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 dat
1.	**Refrigerated and Frozen Storage of Hazardous Food**						
	A. Cold holding: 4°C (40°F) or less ... Actual temp: [3.4] [3.2°C] [9.1°]	☑	☐	☐		3.3°C, 7.2°c, 4.9°c, 26°, 4.6°c, 26°	
	B. Freezing: –18°C (0°F) or less ... Actual temp: [–15°] [ ] [ ]	☑	☐	☐		9.7 (UWC Cooler)	
	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: [ ] [ ] [ ]	☐	☑	☐	1(a)	ADJUST TEMPERATURE OF PEPSI COOLER IN KITCHEN TO 4°C FROM 9°C	
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: [61.1] [ ] [ ]	☑	☐	☐			
	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

Signat

Date 29 January 07

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

137 Kingsway

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	53728-00	H	SDHU	102	2 9 0 1 2 0 0 7	

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 Actual temp: [38] [0.9ᵇ] [27] Actual temp: [12.1] [14.49] [27]	[X]	[ ]	[ ]	4(d)	ALL FOODS IN WALK-IN COOLER	10 FEB 07
A. Cold holding: 4°C (40°F) or less					SHOULD BE COVERED OR ENCLOSED	
B. Freezing: –18°C (0°F) or less	[ ]	[ ]	[ ]		TO PREVENT CONTAMINATION	
C. Freezing (before preparation and serving) to –20°C (–4°F) or less for 7 days Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
Fish - Intended to be consumed raw 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: [ ] [ ] [ ]	[ ]	[ ]	[ ]	4(d)	CHIP BASKET HANGING AREA IN	10 FEB 07
2. Cooking/Hot Holding/Re-heating of Hazardous Food	[ ]	[ ]	[ ]		REAR STORAGE ROOM SHOULD NOT	
A. Thermometers used to verify food preparation and storage temperatures	[ ]	[ ]	[ ]		BE USED FOR OTHER STORAGE	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					(IN ORDER TO PREVENT CONTAMINATION	
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: [ ] [ ] [ ]	[X]	[ ]	[ ]			
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: [ ] [ ] [ ]	[ ]	[ ]	[ ]	4(d)	ALL FOODS IN CHEST FREEZERS	10 FEB 07
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]		SHOULD BE COVERED OR ENCLOSED	
D. Re-heating: To at least minimum internal cooking temperature within 2 hours					TO PREVENT CONTAMINATION AND	
3. Protection from Contamination by Food Handlers	[X]	[ ]	[ ]		LID TO FREEZER SHOULD BE REPAIRED	
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						
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	[ ]	[ ]	[ ]	2(a)	EACH COOLER + FREEZER REQUIRE	
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	[ ]	[ ]	[ ]			
E. Chemicals/pesticides to be stored separately from food	[ ]	[ ]	[ ]		AN INDICATING THERMOMETER	
F. High acid food stored/prepared in corrosion resistant containers or equipment						
5. Food Safety Management (reserved)	[ ]	[ ]	[ ]			
6. Other						

Signature of _____

Signature _____

Date: 29 JAN 07

7530—4820

Ontario

Ministry of Health and Long-Term Care
Public Health Branch

1194 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 Restaurant	53455 00	M	SOHU	102	02 02 2007	

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		

33°C / 2°C Item/comment 2.8°C

	C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food	☑	☐	☐	4d	All food in coolers/freezers	
A. Cold holding: 4°C (40°F) or less — Actual temp: 24°C [-18°C] 40° [-16.4] 2.3°C [.....]	☑	☐	☐			16 FEB 07
B. Freezing: –18°C (0°F) or less — Actual temp: -18°C [-16.4] [.....]					+ storage areas should be	
C. Freezing (before preparation and serving)	☐	☑	☐			
Fish – Intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp: [.....] [.....] [.....]	☐	☑	☐		stored 4-6" 15cm from	
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: [.....] [.....] [.....]	☐	☑	☐		floor to prevent contamination and	
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	☑	☐	☐		to facilitate cleaning	
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
		Feb 02, 2007

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

Establishment information - *Rest.*	Establishment no.	Risk assessment category	Health unit/department		Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Grumbler's English Pub	53069-02	High	SDHU		104	06/02/2007	

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!	Expected compliance date
☐ food safety training ☐ re-inspection ☑ compliance inspection	☐ water ☐ swab ☐ other					
☐ consultation ☑ HACCP audit ☐ CCP monitoring	☐ 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: [2.0] [4.9] [7.2°C]	☑	☐	☐	4D	All chemicals not	Corrected
	B. Freezing: –18°C (0°F) or less ...... Actual temp: [-18.1] [-18.4] [-18.9]	☑	☐	☐		in original containers	
	C. Freezing (before preparation and serving)					must be labelled.	
	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: [82°C] [.....] [.....]	☑	☐	☐			
	Pork / Pork products ...... 71°C (160°F) ...... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Ground meat *(other than poultry)* ...... 71°C (160°F) ...... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Fish ...... 70°C (158°F) ...... Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	Other hazardous foods ...... 74°C (165°F) ...... Actual temp: [61°C] [66°C] [.....]	☑	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating ...... Actual temp: [61°C] [66°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
		Feb 8 /07

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information – Rest.	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Buzzy Browns	SS452.00	High	SDHU	104	07 02 2007	

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

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

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

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1.	**Refrigerated and Frozen Storage of Hazardous Food**						
	A. Cold holding: 4°C (40°F) or less — Actual temp: 4°C 4°C 3°C 1.2°C [3.6] [4.4] [0.2]	☑	☐	☐	4D	All bottles of chemical correct	
	B. Freezing: –18°C (0°F) or less — Actual temp: [–18.7] [–18.5] [ ]	☑	☐	☐		must be labelled.	
	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: [79.4] [ ] [ ]	☑	☐	☐			
	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: [65–63°C] [60°C] [ ]	☑	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [64.4] [63.4] [70.4]	☐	☑	☐			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [ ] [ ] [ ]	☐	☑	☐			
3.	**Protection from Contamination by Food Handlers**	☐	☑	☐			
	A. Washing hands thoroughly before and after handling food	☑	☐	☐			
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods						
4.	**Protection from Adulteration and Contamination**						
	A. Separate raw foods from ready-to-eat foods during storage and handling	☑	☐	☐			
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☑	☐	☐			
	C. Constant supply of hot and cold potable running water where applicable	☐	☐	☒			
	D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☑	☐	☐			
	E. Chemicals/pesticides to be stored separately from food	☑	☐	☐			
	F. High acid food stored/prepared in corrosion resistant containers or equipment						
5.	**Food Safety Management (reserved)**						
6.	**Other**	☐	☐	☐			

Signature of owner/operator

Signature of Public Health Inspector

Date: Feb 7 /07

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

1740 Regent St.

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	S3013-00	Med.	SDHU	104	09 02 2007	

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

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

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

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food							
A. Cold holding: 4°C (40°F) or less — Actual temp: 4.3°C 3.4°C 1.4°C 6°C 3.2°C		☑	☐	☐	4D.	Boxes, bags of food must never be stored directly on the floor	corrected
B. Freezing: –18°C (0°F) or less — Actual temp: –18.0°C –20.0°C –18.2°C –18°C		☑	☐	☐			
C. Freezing (before preparation and serving) Fish - Intended to be consumed raw: to –20°C (–4°F) or less for 7 days — Actual temp: [ ] [ ] [ ]		☐	☑	☐			
to –35°C (–31°F) or less for 15 hours — Actual temp: [ ] [ ] [ ]		☐	☑	☐			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [ ] [ ] [ ]		☐	☑	☐			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [ ] [ ] [ ]		☐	☑	☐			
2. Cooking/Hot Holding/Re-heating of Hazardous Food		☑	☐	☐	6	Hazardous foods must never be piled higher than the depth of bin allows.	corrected
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: [63.9] [64.4] [66.4]		☑	☐	☐			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [ ] [ ] [ ]		☐	☑	☐			
3. Protection from Contamination by Food Handlers			☑	☐			
A. Washing hands thoroughly before and after handling food		☐	☑	☐			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods		☑	☐	☐			
4. Protection from Adulteration and Contamination		☑	☐	☐			
A. Separate raw foods from ready-to-eat foods during storage and handling		☑	☐	☐			
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils		☑	☐	☐			
C. Constant supply of hot and cold potable running water where applicable		☐	☐	☑			
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)		☐	☐	☑			
E. Chemicals/pesticides to be stored separately from food		☑	☐	☐			
F. High acid food stored/prepared in corrosion resistant containers or equipment		☑	☐	☐			
5. Food Safety Management (reserved)							
6. Other/ Cold holding bins		☐	☐	☑			

Signature of owner/operator

Signature

Date: Feb 9 /07

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

1500 Regent St

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)
Orient South End	56950-00	High	SDFIU	104	12 02 2007	

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

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

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

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1.	**Refrigerated and Frozen Storage of Hazardous Food**						
A.	Cold holding: 4°C (40°F) or less ... Actual temp: [4°C] [3.2°C] [2.4°F]	☑	☐	☐	4A	Do not store raw foods over ready-to-eat foods.	corrected
B.	Freezing: –18°C (0°F) or less ... Actual temp: [-18.4] [....] [....]	☑	☐	☐			
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 ...	☑	☐	☐	6	Limit hazardous foods that are being prepared out at one time.	corrected
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: [74°C] [....] [....]	☑	☐	☐			
	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: [Rice] [sauce] [....] [87°C] [62°C] [....]	☑	☐	☐			
C.	Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating ... Actual temp: [87°C] [62°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** — Proper food preparation	☐	☐	☑			

Signature of owner/operator

Signature of Public Health Inspector

Date: Feb 13 /07

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)
Pine Grove Rest	54-831-00	M	SDHU	303	13.02.2007	

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

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

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

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

	C	N	X	item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food						
A. Cold holding: 4°C (40°F) or less ..... Actual temp: [4°] [3°] [ ]	[X]	[ ]	[ ]	4A	Ensure All Hazardous foods Are stored	Feb 18-07
B. Freezing: –18°C (0°F) or less ..... Actual temp: [–18°] [–19°] [–19°]	[X]	[ ]	[ ]		Away from Ready to Eat foods at All	
C. Freezing (before preparation and serving)	[ ]	[√]	[ ]		times –ie) Raw meats in deep freezer.	
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days ..... Actual temp: [ ] [ ] [ ]	[ ]	[√]	[ ]			
to –35°C (–31°F) or less for 15 hours ..... Actual temp: [ ] [ ] [ ]	[ ]	[√]	[ ]			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) ..... Actual temp: [ ] [ ] [ ]	[ ]	[√]	[ ]			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) ..... Actual temp: [ ] [ ] [ ]	[ ]	[√]	[ ]			
2. Cooking/Hot Holding/Re-heating of Hazardous Food	[X]	[ ]	[ ]			
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: [ ] [ ] [ ]	[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: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
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]	[ ]	[X]			
B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	[X]	[ ]	[ ]			
C. Constant supply of hot and cold potable running water where applicable	[X]	[ ]	[ ]			
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	[X]	[ ]	[ ]			
E. Chemicals/pesticides to be stored separately from food	[X]	[ ]	[ ]			
F. High acid food stored/prepared in corrosion resistant containers or equipment						
5. Food Safety Management (reserved)						
6. Other	[ ]	[ ]	[ ]			

Signature of owner/operator	Signature of Public Health Inspector	Date
X		February 13-07

7530-4920

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)
EAST SIDE MARIO'S RESTAURANT	54571-00	HIGH	SDHU	101	15/02/2007	

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 ... 10°C, 4°C 4°C 30°C 4°C 3.5°C Actual temp:	☒	☐	☐	1A	Cooked Chicken, Ham	FEB 15/0
B. Freezing: –18°C (0°F) or less ... Actual temp: -18°C -20°C -18°C	☒	☐	☐		and all other hazardous	
C. Freezing (before preparation and serving)					foods are to be kept	
Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days Actual temp: [.....] [.....] [.....]	☐	☒	☐		under 4°C in the	
to –35°C (–31°F) or less for 15 hours Actual temp: [.....] [.....] [.....]	☐	☒	☐		front food preparation	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....]	☐	☒	☐		area.	
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....]	☐	☒	☐			
2. Cooking/Hot Holding/Re-heating of Hazardous Food						
A. Thermometers used to verify food preparation and storage temperatures	☒	☐	☐			
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: [.....] [.8°C] [.....]	☒	☐	☐			
Other hazardous foods ... 70°C (165°F) Actual temp: 69°C 60°C 70°C 71°C 70°C 65°C	☒	☐	☐			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: 89°C	☒	☐	☐			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [89°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	☒	☐	☐		Note: Discarded 4	
D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☒	☐	☐		portions of cooked chicken	
E. Chemicals/pesticides to be stored separately from food	☒	☐	☐		and/or sliced ham	
F. High acid food stored/prepared in corrosion resistant containers or equipment	☒	☐	☐			
5. Food Safety Management (reserved)						
6. Other	☐	☒	☐			

Signature of owner/operator _____

e of Public Health Ins

Date: FEB 15/07

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Anke & Tony's Seafood	56618-00	High	SDHU	104	1,5,0,2,2,0,0,7	

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 d
1.	**Refrigerated and Frozen Storage of Hazardous Food** — (7.4°C) 4°C 3°C 3.3°C						
	A. Cold holding: 4°C (40°F) or less — Actual temp: [4°C] [2°C] [4°C]	☐	☐	☒	4A.	Do not store raw fish & oysters over ready-to-eat food.	Feb 16
	B. Freezing: –18°C (0°F) or less — Actual temp: –18.4 –18.2 [–20k] / –20°C –24°C –18°C –18°C	☒	☐	☐			
	C. Freezing (before preparation and serving)						
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	to –35°C (–31°F) or less for 15 hours — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [.....] [.....] [.....]	☐	☐	☐			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**				1A	Prep fridge is too warm. Internal temperature of food was at 7.4°C. All hazardous foods moved to another refrigerator.	correc
	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: [92°C] [.....] [.....]	☒	☐	☐			
	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: [68°C] [71°C] [64°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: Feb 15/07

2037 Long Lake Road

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)
Country Style Donuts	53180-00	Med –	SDHU	104	15/02/2007	

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: [3.8°C] [3.6°C] [4.6°C]	☒	☐	☐	4E	Bleach on shelf in the back cannot be stored where/near food is stored	Feb 15/6
	B. Freezing: –18°C (0°F) or less — Actual temp: [–22°C] [–22°C] [–18.2 –18°C]	☒	☐	☐			
	C. Freezing (before preparation and serving)						
	Fish – Intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp: [.....] [......] [.....]	☐	☐	☐			
	to –35°C (–31°F) or less for 15 hours — Actual temp: [.....] [......] [.....]	☐	☐	☐			
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [.....] [......] [.....]	☐	☐	☐			
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [.....] [......] [.....]	☐	☐	☐			
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**						
	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: [71°C] [75°C]	☐	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [60.4] [66.4] [62.4]	☒	☐	☐			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [.....] [......] [.....]	☐	☐	☐			
3.	**Protection from Contamination by Food Handlers**						
	A. Washing hands thoroughly before and after handling food	☐	☒	☐			
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☒	☐	☐			
4.	**Protection from Adulteration and Contamination**						
	A. Separate raw foods from ready-to-eat foods during storage and handling	☒	☐	☐			
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☒	☐	☐			
	C. Constant supply of hot and cold potable running water where applicable	☒	☐	☐			
	D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☒	☐	☐			
	E. Chemicals/pesticides to be stored separately from food	☐	☐	☒			
	F. High acid food stored/prepared in corrosion resistant containers or equipment	☒	☐	☐			
5.	**Food Safety Management (reserved)**						
6.	**Other**	☐	☐	☐			

Signature of owner/operator	Signature of Public Health Inspector	Date
		Feb 15/07

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)
Woodland Resort Rest.	54632-00	HIGH	Sudbury (District	304	20/02/2007	

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: H.O: Fr. 4.9°C 3.9°C	[x]	[ ]	[ ]			
B. Freezing: –18°C (0°F) or less ..... Actual temp: -18.8°C -13.2°C	[ ]	[ ]	[x]	1B	Temperature in upright freezer must be at –18°C (0°F) or lower.	Feb. 21/07
C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days ..... Actual temp: [–18°C] [ ]	[ ]	[x]	[ ]			
to –35°C (–31°F) or less for 15 hours ..... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) ..... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) ..... Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
2. Cooking/Hot Holding/Re-heating of Hazardous Food						
A. Thermometers used to verify food preparation and storage temperatures	[x]	[ ]	[ ]	4D	Meat stored in refrigerator must be stored on bottom shelf.	FIXED.
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]	[ ]	[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

Sign

Date: Feb. 20, 2007

1141–64 (04/05)

1933 Regent St

Food Premises Inspection Report – Items Critical to Food Safety

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

Establishment information – Rest.	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Zeller's	53894-00	Med	SDHU	104	03 02 2007	

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

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

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

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

	C	N	X	Item no.	Item/comment	Expected compliance date
1. Refrigerated and Frozen Storage of Hazardous Food						
A. Cold holding: 4°C (40°F) or less ... Actual temp: [3.2] [4.6] [7.4] 4°C 4.4	☑	☐	☐	2C.	Do not use your	corrected
B. Freezing: –18°C (0°F) or less ... Actual temp: [-23°C] [-18.2] [.....]	☑	☐	☐		hot holding unit	
C. Freezing (before preparation and serving) Fish – Intended to be consumed raw to –20°C (–4°F) or less for 7 days ... Actual temp: [.....] [.....] [.....]	☐	☒	☐		for any hazardous	
to –35°C (–31°F) or less for 15 hours ... Actual temp: [.....] [.....] [.....]	☐	☒	☐		foods until it is	
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) ... Actual temp: [.....] [.....] [.....]	☐	☒	☐		repaired.	
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:	☐	☒	☐	4D.	All boxes of food	March 26
Whole Poultry ... 82°C (180°F) Actual temp: [.....] [.....] [.....]	☐	☒	☐		stored in the walk-	corrected
Poultry / ground poultry ... 74°C (165°F) Actual temp: [.....] [.....] [.....]	☐	☐	☐		in refrigerator must	
Pork / Pork products ... 71°C (160°F) Actual temp: [.....] [.....] [.....]	☐	☐	☐		be on shelves.	
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	Signature of Public Health Inspector	Date March 2/07

7530–4820

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Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
The Bargain Shop - restaurant	57484 01	MEDIUM	Sudbury & District	304	0,6 0,3 20,07	

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: 3.9 °C / 10.6 / [....]	[ ]	[ ]	[x]	1A	Temperature in juice refrigerator	
B. Freezing: –18°C (0°F) or less	Actual temp: -19.5°C / -19.5°C / 11.4°C	[ ]	[ ]	[x]		must be at 4°C (0°F) or lower.	March 13/07
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]	[ ]	1B	Temperature in small, silver	
to –35°C (–31°F) or less for 15 hours	Actual temp: [....] [....] [....]	[ ]	[x]	[ ]		freezer must be at -18°C (0°F) or	
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						lower.	March 13/07
A. Thermometers used to verify food preparation and storage temperatures		[x]	[ ]	[ ]	3A	Kitchen staff must wash their	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						hands more often.	March 13/07
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		[ ]	[ ]	[x]			
A. Washing hands thoroughly before and after handling food		[ ]	[ ]	[x]			
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods		[ ]	[x]	[ ]			
4. Protection from Adulteration and Contamination		[x]	[ ]	[x]			
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]	[ ]	[ ]			
5. Food Safety Management (reserved)							
6. Other		[ ]	[ ]	[ ]			

Signature of owner/operator	Sig	Date March 6, 2007

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)
Gonga's Grill #4	57143-00	H	SDHU	102	07 03 2007	

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 Actual temp: 2.9°C 13°C 2.0°	☒			3.6°C		
A. Cold holding: 4°C (40°F) or less Actual temp: -15.7	☒	☒	☐	4(d)	All Foods in Coolers -6	
B. Freezing: –18°C (0°F) or less					Freezers should be covered	
C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days Actual temp:	☐	☒	☐		or enclosed to prevent	
to –35°C (–31°F) or less for 15 hours Actual temp:	☐	☒	☐		contaminated	
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				2(a)	Kitchen require indicating	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					thermometer	
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: 77 69.6	☒	☐	☐			
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 _____

Date: 07 MARCH 2007

7530-4820

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)
Boston Pizza	57608-00	M	SDHU	102	07 03 2007	

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				Item no. 2.3°C, 3.2, 2.3 Item/comment 16°C, -17.4°C	
A. Cold holding: 4°C (40°F) or less ... Actual temp: [24°] [7.1] [3.9°]	[x]	[ ]	[x]	1(a, ADJUST TEMP OF CREAMER COOLER	
B. Freezing: –18°C (0°F) or less ... Actual temp: [-18°C] [ ] [ ]	[x]	[ ]	[ ]	From 7.1°C to 4°C or less	14 MAR 07
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 of

Date
07 MAR 07

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7530-4820

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

3360 Hwy 144
Chelmsford

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)
Dairy Queen	5609400	Med.	SDHM	202	1,5 0,3 20 0 7	

Food safety strategy	Sample taken
☐ food safety training ☐ re-inspection ☒ compliance inspection	☐ water ☐ swab ☐ other
☐ consultation ☐ HACCP audit ☐ CCP monitoring	☐ food ☐ ice

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

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1.	**Refrigerated and Frozen Storage of Hazardous Food**	☒	☐	☐	4A.	Ensure that All Hazardous foods ie Hamburger	CO
	A. Cold holding: 4°C (40°F) or less .... Actual temp: 4C / 3C /	☒	☐	☐		Patty's Are Stored below Ready to Eat food items	
	B. Freezing: -18°C (0°F) or less .... Actual temp: 18C / 18C / 21C					At All times. —	
	C. Freezing (before preparation and serving)	☐	☒	☐		All Hamburger & Chicken Not pre cooked.	
	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.	Ensure that All food is protected from Potential	March 19
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:		☒			Contamination & is Stored off the Floor —	
	Whole Poultry ...... 82°C (180°F) ...... Actual temp: [.....] [.....] [.....]	☐	☒	☐		ie Bananas, All Food contained in Boxes in	
	Poultry / ground poultry ...... 74°C (165°F) ...... Actual temp: [.....] [.....] [.....]	☐	☒	☐		Walkin Cooler & Freezer — This Allows	
	Pork / Pork products ...... 71°C (160°F) ...... Actual temp: [.....] [.....] [.....]	☐	☒	☐		for Easy Cleaning & Adequate Circulation	
	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   March 15, 2007

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7530-

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	53459-00	H	SDHU	102		14 03 2007

Food safety strategy
- [ ] food safety training
- [X] re-inspection
- [ ] compliance inspection
- [ ] consultation
- [X] 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: [....][.....][.....]		[ ]	[ ]	[ ]	4(a)	ALL FOODS IN WALK-IN COOLERS	
B. Freezing: –18°C (0°F) or less — Actual temp: [....][.....][.....]						+ REFRIGERATORS SHOULD BE	18 MAR 07
C. Freezing (before preparation and serving)							
Fish – Intended to be consumed raw to –20°C (–4°F) or less for 7 days — Actual temp: [....][.....][.....]		[ ]	[ ]	[ ]		COVERED OR ENCLOSED TO PREVENT	
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: [....][.....][.....]		[ ]	[ ]	[ ]		CONTAMINATION. corrected	
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		[ ]	[ ]	[ ]	1(a)	ADJUST TEMPERATURE OF UNDER	18 MAR 07
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:						COUNTER COOLER (COOKING AREA)	
Whole Poultry 82°C (180°F) — Actual temp: [....][.....][.....]		[ ]	[ ]	[ ]		FROM 9.3°C TO 4°C OR LESS	
Poultry / ground poultry 74°C (165°F) — Actual temp: [....][.....][.....]		[ ]	[ ]	[ ]			
Pork / Pork products 71°C (160°F) — Actual temp: [....][.....][.....]		[ ]	[ ]	[ ]		AND REPAIR DOORS SO THEY CLOSE	
Ground meat (other than poultry) 71°C (160°F) — Actual temp: [....][.....][.....]		[ ]	[ ]	[ ]			
Fish 70°C (158°F) — Actual temp: [....][.....][.....]		[ ]	[ ]	[ ]		PROPERLY. * MEATS REMOVED	
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: [....][.....][.....]		[ ]	[ ]	[ ]		FROM COOLER – AWAITING NEW	
D. Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [....][.....][.....]		[ ]	[ ]	[ ]			
3. Protection from Contamination by Food Handlers		[ ]	[ ]	[ ]		DOORS EXTENDED	03 APRIL 07
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 _____

Date: 20 March 07

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)
Testtes	63602-00	MEL	SDHM	202	27 03 2007	

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				2A.	Ensure that a metal stem probe thermometer	March 30-0
A. Cold holding: 4°C (40°F) or less — Actual temp: [4°C] [4°C] [4°C]	[x]	[ ]	[ ]		is provided to verify proper cooking temperatures	
B. Freezing: –18°C (0°F) or less — Actual temp: [-18°C] [-18°C] [ ]	[x]	[ ]	[ ]		& hot holding temperatures.	
C. Freezing (before preparation and serving) Fish - Intended to be consumed raw	[ ]	[/]	[ ]			
to –20°C (–4°F) or less for 7 days — Actual temp: [ ] [ ] [ ]	[ ]	[/]	[ ]			
to –35°C (–31°F) or less for 15 hours — Actual temp: [ ] [ ] [ ]	[ ]	[/]	[ ]			
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
2. Cooking/Hot Holding/Re-heating of Hazardous Food	[ ]	[ ]	[x]	4D.	Ensure that all food in kitchen Area &	March 30-07
A. Thermometers used to verify food preparation and storage temperatures	[ ]	[ ]	[x]		Storage Room is stored off the floor to	
B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					prevent potential contamination, & Allow	
Whole Poultry — 82°C (180°F) — Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]		for Adequate Air circulation & Easy	
Poultry / ground poultry — 74°C (165°F) — Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]		cleaning.	
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: [Soup] [Soup] [ ]	[ ]	[ ]	[ ]			
Other hazardous foods — 74°C (165°F) — Actual temp: [63°C] [61°C] [ ]	[x]	[ ]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [ ] [ ] [ ]	[ ]	[x]	[ ]			
D. Re-heating: To at least minimum internal cooking temperature within 2 hours — Actual temp: [ ] [ ] [ ]	[ ]	[ ]	[ ]			
3. Protection from Contamination by Food Handlers	[x]	[ ]	[ ]	b.	Ensure that Refrigerator in back room is	March 30-07
A. Washing hands thoroughly before and after handling food	[x]	[ ]	[ ]		thoroughly cleaned with soap & water &	
B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	[x]	[ ]	[ ]		disinfected — Raw Hamburger Juice – &	
4. Protection from Adulteration and Contamination	[x]	[ ]	[ ]		wiping cloths sitting on bottom of	
A. Separate raw foods from ready-to-eat foods during storage and handling	[x]	[ ]	[ ]		fridge.	
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 Cleaning & maintenance of coolers – Juice from Raw meat & wiping cloths	[ ]	[ ]	[ ]			

Signature of owner: _____

Signature of Public Health Inspector: _____

Date: March 27-07.

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)
Blue Bird Rest & Tavern	5A65-00	Med	SDHN	201	2,8 0,3 2,0,0,7	

Food safety strategy
- ☐ food safety training
- ☐ re-inspection
- ☒ compliance inspection
- ☐ consultation
- ☐ HACCP audit
- ☐ 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: [42] [34] [102]	☒	☐	☒	1A.	Ensure that All Foods in Cooler are Cold	Corrected
	B. Freezing: –18°C (0°F) or less Actual temp: [-18] [-18] [...]	☒	☐	☐		holding at the Legislated 4° or Lower	
	C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days Actual temp: [...] [...] [...]	☐	☐	☐		at All Times. Rice @ 10° - (cooked immediately)	
	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: [...] [...] [...]	☐	☐	☐		* Foods should be cooled As Rapidly as possible in Shallow	
	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**	☒	☐	☐		Containers prior to being placed in the Cooler.	
	A. Thermometers used to verify food preparation and storage temperatures	☒	☐	☐			
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:				4A.	Ensure that All Raw Foods of Bacon, Chicken,	Corrected
	Whole Poultry 82°C (180°F) Actual temp: [...] [...] [...]	☐	☐	☐			
	Poultry / ground poultry 74°C (165°F) Actual temp: [...] [...] [...]	☐	☐	☐		Pork are Stored Below Ready to Eat Foods	
	Pork / Pork products 71°C (160°F) Actual temp: [...] [...] [...]	☐	☐	☐			
	Ground meat (other than poultry) 71°C (160°F) Actual temp: [...] [...] [...]	☐	☐	☐		at All times.	
	Fish 70°C (158°F) Actual temp: [...] [...] [...]	☐	☐	☐			
	Other hazardous foods 74°C (165°F) Actual temp: [...] [...] [...]	☐	☐	☐		* Next Infraction will Result in a Fine.	
	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	☐	☒	☐	4D.	Ensure that All food is Covered & Labelled	April 4-07.
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☒	☐	☐		as per Contents at All times.	
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 March 28-07

Food Premises Inspection Report – Items Critical to Food Safety

Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Gus's Family Restaurant	54250-00	HIGH	Sudbury & District	304	29 03 2007	

Food safety strategy			Sample taken			
☐ food safety training	☐ re-inspection	☑ compliance inspection	☐ water	☐ swab	☐ other	
☐ consultation	☐ HACCP audit	☐ CCP monitoring	☐ 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: 4.0°C 1.7°C 2.1°C	☑	☐	☐	4D	Food stored in walk in freezer and	
	B. Freezing: –18°C (0°F) or less .... Actual temp: -18°C -18°C	☑	☐	☐		refrigerator must be stored six	
	C. Freezing (before preparation and serving)					inches off the floor and	
	Fish - Intended to be consumed raw to –20°C (–4°F) or less for 7 days .... Actual temp: [....] [.....] [....]	☐	☑	☐		covered.	April 13/07
	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: 66°C 77°C [....]	☑	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating .... Actual temp: [....] [.....] [....]	☐	☑	☐			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours .... Actual temp: [....] [.....] [....]	☐	☑	☐			
3.	**Protection from Contamination by Food Handlers**						
	A. Washing hands thoroughly before and after handling food	☐	☑	☐			
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☐	☑	☐			
4.	**Protection from Adulteration and Contamination**						
	A. Separate raw foods from ready-to-eat foods during storage and handling	☑	☐	☐			
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☑	☐	☐			
	C. Constant supply of hot and cold potable running water where applicable	☑	☐	☐			
	D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard)	☐	☐	☑			
	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

Sig

Date March 29, 2007

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	54696.00	High	Sudbury & District	40	29 03 20107	

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: 38.4] [37.1] [37.8]	☑	☐	☐			
	B. Freezing: –18°C (0°F) or less .... Actual temp: [.02] [.00] [0.0]	☑	☐	☐			
	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: [.....] [.....] [.....]	☐	☑	☐	3A	Food Handlers must	March 30 10
	E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐		not speak while preparing	
2.	**Cooking/Hot Holding/Re-heating of Hazardous Food**					& Handling food - The	
	A. Thermometers used to verify food preparation and storage temperatures	☑	☐	☐		potential for Hand-to-	
	B. Thorough cooking to minimum internal food temperatures for at least 15 seconds:					mouth contamination must	
	Whole Poultry .... 82°C (180°F) .... Actual temp: [.....] [.....] [.....]	☐	☑	☐		be avoid - Hands must	
	Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	☐	☑	☐		be washed when they	
	Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	☐	☐	☐		are around the mouth.	
	Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [171.4] [.....] [.....]	☑	☐	☐			
	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: [158.7] [169.2] [.....]	☑	☐	☐			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours .... Actual temp: [.....] [.....] [.....]	☐	☑	☐			
3.	**Protection from Contamination by Food Handlers**					(Corrected immediately	
	A. Washing hands thoroughly before and after handling food	☐	☐	☑		& discussed with food	
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☑	☐	☐		Handler & owner	
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: March 29/07

Food Premises Inspection Report – Items Critical to Food Safe

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)
Tower Cafe	55306-00	medium	SDHU	106	1 1 0 4 2 0 0 7	

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!

		FRONT	BACK	C	N	X	Item no.	Item/comment	Expected compliance da
1.	**Refrigerated and Frozen Storage of Hazardous Food**								
	A. Cold holding: 4°C (40°F) or less	Actual temp: [<4°C]	[<4°C] [.....]	X	[ ]	[ ]	2A	Thermometer required for front	
	B. Freezing: –18°C (0°F) or less	Actual temp: [–18°C]	[......] [.....]	X	[ ]	[ ]		refrigerator.	April 11,
	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: [chili]	[......] [.....]	X	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: [soupa]	[.....]	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 Public Health Inspector	Date April 11, 2007

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Establishment information	Establishment no.	Risk assessment category	Health unit/department	Area/district	Inspection due date (d/m/y)	Re-inspection date (d/m/y)
Chens Restaurant	5468 00	High	Sdhn	202	1 2 04 20 0 7	

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

Sample taken
- ☐ water
- ☐ food
- ☐ swab
- ☐ ice/w
- ☐ 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.	Ensure that all foods are covered, labelled & dated, & off the floor at all times to prevent potential contamination.	April 13-07
	A. Cold holding: 4°C (40°F) or less	Actual temp: [42] [18°] [20°]	☒	☐	☐			
	B. Freezing: −18°C (0°F) or less	Actual temp: [10°] [18°] [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: [ ] [ ] [ ]	☐	☒	☐			
	to −35°C (−31°F) or less for 15 hours	Actual temp: [Hamburger] [ ] [ ]	☐	☒	☐			
	D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat)	Actual temp: [36.2°] [ ] [ ]	☒	☐	☐			
	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: [Hamburg] [ ] [ ]	☐	☒	☐			
	Fish 70°C (158°F)	Actual temp: [Hamburg] [ ] [ ]	☐	☒	☐			
	Other hazardous foods 74°C (165°F)	Actual temp: [KL] [ ] [ ]	☒	☐	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating	Actual temp: [67°] [ ] [ ]	☒	☐	☐			
	D. Re-heating: To at least minimum internal cooking temperature within 2 hours	Actual temp: [Rice] [ ] [ ]	☐	☐	☐			
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
		April 13-07

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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)
KFC	54682-00	*Med*	*Sdth*	202	12,04,2007	

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

		C	N	X	Item no.	Item/comment	Expected compliance date
1.	**Refrigerated and Frozen Storage of Hazardous Food**				3A	Ensure That All Food handlers Wash their hands	Effective
	A. Cold holding: 4°C (40°F) or less .... Actual temp: [4.0] [-78°] [-78°]	☒	☐	☐		Prior to handling Any food. Fine For Not washing	Immediate
	B. Freezing: –18°C (0°F) or less .... Actual temp: [-20°] [-78°] [-78°]	☒	☐	☐		hands will be implemented upon Next infraction.	
	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 of Public Health Insp	Date
		April 12-07

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)
Sterin Munirs	5A616-00	High	SDHU	202	12 04 2007	

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 ☒ icebox	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: [40] [40] [4C]	☒	☐	☒	1A.	Ensure that All potentially hazardous foods incl.	Effective Immed.
	B. Freezing: −18°C (0°F) or less .... Actual temp: [-18] [-18] [-18]	☒	☐	☐		Hamburger meat, Chicken Wings, Ham Are Cold	
	C. Freezing (before preparation and serving) Fish - Intended to be consumed raw to −20°C (−4°F) or less for 7 days .... Actual temp: [.....] [......] [.....]	☐	☐	☐		holding at the Legislated 4°C (40°F) or Lower at All Times	
	to −35°C (−31°F) or less for 15 hours .... Actual temp: [.....] [.....] [.....]	☐	☐	☐		✱ These foods Are not to be thawed at Room Temperature – They Are to	
	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**					be thawed in the Cooler.	
	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.	Ensure that a metal stem probe thermometer is	April 13, 2007
	Poultry / ground poultry .... 74°C (165°F) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐		Available at All times to verify proper internal	
	Pork / Pork products .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐			
	Ground meat (other than poultry) .... 71°C (160°F) .... Actual temp: [.....] [.....] [.....]	☐	☒	☐		cooking temperatures.	
	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: [.....] [.....] [.....]	☐	☒	☐	4A.	Ensure that All potentially hazardous foods incl.	April 13, 2007
3.	**Protection from Contamination by Food Handlers**					Hamburger, chicken, Sausages etc are stored below	
	A. Washing hands thoroughly before and after handling food	☐	☒	☐		Ready-To-Eat food items at All times.	
	B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods	☒	☐	☐			
4.	**Protection from Adulteration and Contamination**				4D.	Ensure that All foods not in their original containers	April 13-07
	A. Separate raw foods from ready-to-eat foods during storage and handling	☐	☐	☒		are labelled as to their contents, date & off	
	B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils	☒	☐	☐		the floor At All times ie Potatoes, Peas etc.	
	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	☒	☐	☐		✱ Inspector to Supply French Signage on Reinspection	
	F. High acid food stored/prepared in corrosion resistant containers or equipment	☒	☐	☐			
5.	**Food Safety Management (reserved)**						
6.	**Other**	☐	☐	☐			

Signature	Signature of Public Health Inspector	Date
		April 12-07

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)
Watershed Car & Truck Stop - restaurant	54169-00	HIGH	Sudbury & District	304	1 7 0 4 2 0 0 7	

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: 5°C (40°F) or less 2.8°C Actual temp: [-0.9°C 2.8°C 4.0°C]	☑	☐	☐	2A	Acquire accurate indicating thermometers for all refrigerators and freezers	April 23/0
	B. Freezing: –18°C (0°F) or less Actual temp: [-21°C 24.8°C -23.4°C]	☑	☐	☐			
	C. Cooling: 60°C to 20°C within 2 hours (exclude large cuts of meat) Actual temp: [.....] [......] [.....]	☐	☑	☐			
	D. Cooling: 20°C to 5°C within 8 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:						
	Poultry/stuffing/ground and stuffed meat .... 74°C (165°F) Actual temp: [.....] [......] [.....]	☐	☑	☐			
	Pork products (other than ground) .... 66°C (150°F) Actual temp: [.....] [......] [.....]	☐	☑	☐			
	Ground meat (other than poultry): grey or brown throughout or . 68°C (155°F) Actual temp: [.....] [......] [.....]	☐	☑	☐			
	Other hazardous foods .... 60°C (140°F) Actual temp: [.....] [......] [.....]	☐	☑	☐			
	C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [70.2°C] [......] [.....]	☑	☐	☐			
	D. Re-heating: to original cooking temperature within 4 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**						
	A. _____	☐	☐	☐			
	B. _____	☐	☐	☐			
	C. _____	☐	☐	☐			

Signature of own _____

Sig _____

Date April 17, 2004

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)
Cortina Carry Out	53462 00	Medium	Sudbury	102	02/11/2006	

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: [40°F 40°F]	[x]	[ ]	[ ]	2A Replace broken "food" thermometre		
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]	[ ]	4D Continue with program		
D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) — Actual temp: [ ]	[ ]	[x]	[ ]	of labeling food storage		
E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) — Actual temp: [ ]	[ ]	[x]	[ ]	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: [ ]	[ ]	[x]	[ ]			
C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating — Actual temp: [170°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	[ ]	[ ]	[ ]			
5. Food Safety Management (reserved)					BACKUP GENERATOR	
6. Other	[ ]	[ ]	[ ]		NO.	

Signature of own ___

Signature of P___

Date: Dec 11 02