



Food Premises Inspection Report – Items Critical to Food Safety

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| Establishment information <i>Rest</i> <i>Leinal's Bakery / Seanford</i> | Establishment no. <i>53091-01</i> | Risk assessment category <i>Med.</i> | Health unit/department <i>SDHU</i> | Area/district <i>1007</i> | Inspection due date (d/m/y) <i>28/08/2016</i> | Re-inspection date (d/m/y) |
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| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | | | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|---|--------------------------------------|--------------------------|-------------------------------------|--------------------------|---------------------------|--------------------------------|--------------------------|
| A. Cold holding: 4°C (40°F) or less | Actual temp: <i>4°C</i> [.....] [<i>0°C</i>] [<i>4°C</i>] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <i>2A.</i> | <i>A metal stem probe</i> | <i>thermometer is required</i> | <i>Aug 28/16</i> |
| B. Freezing: -18°C (0°F) or less | Actual temp: <i>-18.4</i> [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| C. Freezing (before preparation and serving) | | | | | | | | |
| Fish - Intended to be consumed raw | to -20°C (-4°F) or less for 7 days | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| | to -35°C (-31°F) or less for 15 hours | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | | | |
| Whole Poultry | 82°C (180°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | 74°C (165°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | 71°C (160°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | 71°C (160°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | 70°C (158°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | 74°C (165°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | | | |
| A. Washing hands thoroughly before and after handling food | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 4. Protection from Adulteration and Contamination | | | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| C. Constant supply of hot and cold potable running water where applicable | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| E. Chemicals/pesticides to be stored separately from food | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 5. Food Safety Management (reserved) | | | | | | | | |
| 6. Other | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

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| Signature of Public Health Inspector <i>[Signature]</i> | Date <i>Aug 28 16</i> |
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|---|--------------------------------------|---|--|-----------------------------|--|----------------------------|
| Establishment information STUBBURY DOWNS MARI GRAS REST | Establishment no. 54693-00 | Risk assessment category HIGH | Health unit/department S. D. H. U. | Area/district 203 | Inspection due date (d/m/y) 30/08/2006 | Re-inspection date (d/m/y) |
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| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input checked="" type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | <input checked="" type="checkbox"/> C - in compliance <input checked="" type="checkbox"/> X - not in compliance <input type="checkbox"/> N - not observed | These items related to foodborne illness and must receive immediate attention! |
|---|--|---|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|--|-------------------------------------|-------------------------------------|-------------------------------------|-----------|---|--------------------------|
| A. Cold holding: 4°C (40°F) or less MILK, WH. DESSERT, MILK Actual temp: [7.4°C] [1.1°C] [7.2°C] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less FOSTER Actual temp: [1.13°C] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 18 | FASTER FREEZER SHOULD BE RECALLED TO -18°C (0°F) OR LOWER | ASAP |
| 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: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry 82°C (180°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | PLASTIC BAILS THAT FORMERLY CONTAINED NON-FOOD PRODUCTS (EG DISHWASHER POWDER) SHOULD NOT BE RECYCLED FOR FOOD STORAGE | |
| Poultry / ground poultry 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish 70°C (158°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | QUAT SANITIZER TEST STRIPS SHOULD BE ACQUIRED FOR PROPER FORMULATION OF SPRAY SANITIZER (200 PPM). SOLUTION WAS IN EXCESS OF 1000 PPM. WHICH REQUIRES FINAL CLEAR WATER RINSE OF FOOD CONTACT SURFACES. APPROPRIATE DILUTION IS 1/2 TEASPOON OF DUSTBANE PRODUCT PER LITRE OF WATER. | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating STEAK, SAUSAGE Actual temp: [63°C] [64°C] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | 6 FINAL RINSE TEMP OF HOBART DISHWASHER DOES NOT ACHIEVE 180°F. USE MANUAL METHODS TO SANITIZE UTENSILS (ENDING REPAIR (1 CAPFUL BLEACH PER GALLON OF WATER FOR ONE MINUTE)) ASAP. | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other DISHWASHER | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | SANITATION IS VERY GOOD. | |

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| Signature of owner/operator X | Signature of Public Health Inspector | Date August 30 2006 |
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Food Premises Inspection Report – Items Critical to Food Safety

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|---|--------------------------------------|---|--|-----------------------------|--|----------------------------|
| Establishment information Chateau Gray Motel Restaurant | Establishment no. 53313 00 | Risk assessment category High | Health unit/department Sudbury | Area/district 102 | Inspection due date (d/m/y) 30/08/2006 | Re-inspection date (d/m/y) |
|---|--------------------------------------|---|--|-----------------------------|--|----------------------------|

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| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| 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 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4D | Continue with programme of labeling food storage containers. | |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - intended to be consumed raw | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Food Safety Management (reserved) | | | | | | |
| Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | BACK UP GENERATOR? | |
| | | | | | Yes | |

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| Signature of owner/operator | Signature | Date 2006 08 30 |
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Food Premises Inspection Report – Items Critical to Food Safety

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|---|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|-----------------------------|---|
| Establishment information Wing Fortune Restaurant | Establishment no. 54962-00 | Risk assessment category H | Health unit/department SDHU | Area/district 105 | Inspection due date (d/m/y) | Re-inspection date (d/m/y) 18/09/2006 |
|---|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|-----------------------------|---|

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| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation | <input checked="" type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit | <input type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|---|---|---|---|---|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|--------------------------|--------------------------|--------------------------|----------|--------------|--------------------------|
| | | | | | | |
| A. Cold holding: 4°C (40°F) or less | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Whole Poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Washing hands thoroughly before and after handling food | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

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|-----------------------------|-----------------|----------------|
| Signature of owner/operator | Signature of PI | Date |
| | | 18/9/06 |



Food Premises Inspection Report – Items Critical to Food Safety

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|---|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information - Rest. Gloria's Restaurant | Establishment no. 84945-00 | Risk assessment category High | Health unit/department SDHU | Area/district 104 | Inspection due date (d/m/y) 04/10/2016 | Re-inspection date (d/m/y) |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|

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| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input type="checkbox"/> consultation <input type="checkbox"/> HACCP audit | <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|---|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|--|-------------------------------------|-------------------------------------|-------------------------------------|-----------|---|--------------------------|
| A. Cold holding: 4°C (40°F) or less Actual temp: 4°C 4°C 2.9 3.6 3.2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4D | Boxes containing | Oct 4/16 |
| B. Freezing: -18°C (0°F) or less Actual temp: -18.4 -18.7 -18.0 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 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: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Food must be on shelves/pallets. | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4D | All chemical bottles must be labelled as to what they contain. | Oct 4/16 |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Whole Poultry 82°C (180°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products 71°C (160°F) Actual temp: 72.4 [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish 70°C (158°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: 62.4 66.4 62.4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

Signature of owner/operator

Signature of Public Health Inspector

Date

Oct 4 16



2309 Regent St

Food Premises Inspection Report - Items Critical to Food Safe

| | | | | | | |
|--|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|
| Establishment information Swiss Chalet | Establishment no. SS955-00 | Risk assessment category High | Health unit/department SDHU | Area/district 104 | Inspection due date (d/m/y) 0.4/10/2010 | Re-inspection date (d/m/y) |
|--|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|

| | | | | |
|--|--|---|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input type="checkbox"/> consultation <input type="checkbox"/> HACCP audit | <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C - in compliance X - not in compliance N - not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|---|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | Actual temp: | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|----------------------------------|-------------------------------------|--------------------------|-------------------------------------|----------|---|--------------------------|
| A. Cold holding: 4°C (40°F) or less | 2.6°C 4°C [4.9] [1.8°C] [4.4] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 40. | All boxes of food in walk-in refrigerator must be on shelves or pallets | Oct 4. |
| B. Freezing: -18°C (0°F) or less | [1.8°C] [10.9] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 2C. | Hot holding drawers for chicken do not come functioning. Do not store any hazardous foods in that unit. | |
| A. Thermometers used to verify food preparation and storage temperatures | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Whole Poultry | 82°C (180°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | 74°C (165°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | 71°C (160°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | 71°C (160°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | 70°C (158°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | 62°C [Chicken 65°C] [Soup 71°C] | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Washing hands thoroughly before and after handling food | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 6. Other | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

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|--------------------|--|----------------------|
| Signature of _____ | Signature of Public Health Inspector _____ | Date Oct 4 10 |
|--------------------|--|----------------------|



Food Premises Inspection Report – Items Critical to Food Safety

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|--|-------------------------------------|---|--|-----------------------------|--|----------------------------|
| Establishment information Stelios Restaurant | Establishment no. 5727500 | Risk assessment category High | Health unit/department Sudbury | Area/district 102 | Inspection due date (d/m/y) 05/10/2006 | Re-inspection date (d/m/y) |
|--|-------------------------------------|---|--|-----------------------------|--|----------------------------|

| | | | |
|---|---|---|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C - in compliance X - not in compliance N - not observed | These items related to foodborne illness and must receive immediate attention! |
|---|---|---|---|

| 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: Hot 40°F [.....] [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 2A | Use an accurate indicating thermometer to verify food temperatures. | |
| B. Freezing: -18°C (0°F) or less Actual temp: 0°F [.....] [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw to -20°C (-4°F) or less for 7 days Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 4A | Rearrange food storage in walk-in refrigerators. Raw, uncooked meats on the bottom. | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry 82°C (180°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish 70°C (158°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: 150°F [.....] [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4D | Label the food storage containers. | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | (eg. flour, sugar, salt, etc.) | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

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|-----------------------------|------------------------|---------------------------|
| Signature of owner/operator | Signature of Inspector | Date 2006 10 05 |
|-----------------------------|------------------------|---------------------------|



Food Premises Inspection Report – Items Critical to Food Safety

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|--|-----------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information Nelly's RESTAURANT | Establishment no. 53905 | Risk assessment category M | Health unit/department SDHY | Area/district 306 | Inspection due date (d/m/y) 13/10/2006 | Re-inspection date (d/m/y) |
|--|-----------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|

| | | | |
|---|--|---|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input checked="" type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|---|--|---|---|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|--|--------------------------|--------------------------|--------------------------|----------|---------------------------------|--------------------------|
| A. Cold holding: 4°C (40°F) or less Actual temp: [4.0°] [4.2°] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less Actual temp: [20.6°] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 261 | GLASS DOOR COOLER IN KITCHEN | 20 OCT 06 |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw | | | | | | |
| to -20°C (-4°F) or less for 7 days Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | REQUIRES INDICATING THERMOMETER | |
| to -35°C (-31°F) or less for 15 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry 82°C (180°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish 70°C (158°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

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|-----------------------------|------|--------------------------|
| Signature of owner/operator | Sigr | Date 13 Oct 06 |
|-----------------------------|------|--------------------------|



Ontario

Ministry of Health and Long-Term Care

Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

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|--|-----------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information FRENCH RIVER INN | Establishment no. 54546 | Risk assessment category m | Health unit/department SDHY | Area/district 306 | Inspection due date (d/m/y) 13/10/2006 | Re-inspection date (d/m/y) |
|--|-----------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|

| | | | | |
|--|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input type="checkbox"/> consultation <input type="checkbox"/> HACCP audit | <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input checked="" type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|--------------------------|--------------------------|--------------------------|----------|--------------|--------------------------|
| A. Cold holding: 4°C (40°F) or less | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw | | | | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

Signature of owner/operator

Inspector

Date 13 Oct 06



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|--|--------------------------------------|---|--|-----------------------------|---|----------------------------|
| Establishment information <i>Gordon's Lodge</i> | Establishment no. <i>54097-00</i> | Risk assessment category <i>High</i> | Health unit/department <i>Simsbury District</i> | Area/district <i>402</i> | Inspection due date (d/m/y) <i>1.7.10.2006</i> | Re-inspection date (d/m/y) |
|--|--------------------------------------|---|--|-----------------------------|---|----------------------------|

| | | | |
|--|---|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input type="checkbox"/> compliance inspection <input type="checkbox"/> consultation <input checked="" type="checkbox"/> HACCP audit <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|---|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|-------------------------------------|-----------|--|--------------------------|
| A. Cold holding: 4°C (40°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <i>4A</i> | <i>ALWAYS STORE ALL</i> | <i>01/17/06</i> |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <i>RAW HAZARDOUS FOODS</i> | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <i>Recess & Separately from</i> | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <i>COOKED & READY TO EAT</i> | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <i>Food products - THIS</i> | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry 82°C (180°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <i>THIS IS THE 2ND TIME</i> | |
| Poultry / ground poultry 74°C (165°F) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | <i>this has occurred in</i> | |
| Pork / Pork products 71°C (160°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <i>Recent inspections & must</i> | |
| Ground meat (other than poultry) 71°C (160°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <i>be corrected.</i> | |
| Fish 70°C (158°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods 74°C (165°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | <i>(Corrected immediately)</i> | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | <i>- All other temperatures</i> | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | <i>during Audit & satisfactory</i> | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | <i>& well maintained.</i> | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

| | | |
|-----------------------------|--------------------------------------|-------------------------|
| Signature of owner/operator | Signature of Public Health Inspector | Date <i>01/17/06</i> |
|-----------------------------|--------------------------------------|-------------------------|



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|--|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|
| Establishment information Grawbler's English Pub | Establishment no. 53069-02 | Risk assessment category High | Health unit/department SDHU | Area/district 104 | Inspection due date (d/m/y) 2.5/10/2010 | Re-inspection date (d/m/y) |
|--|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|

| | | | | | | | |
|--|--|--|---|---|--------------------------------|---|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation | <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit | <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food | <input type="checkbox"/> swab <input type="checkbox"/> ice | <input type="checkbox"/> other | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|---|---|--------------------------------|---|---|

| Item no. | Item/comment | Expected compliance date |
|---|---|--------------------------|
| 1. Refrigerated and Frozen Storage of Hazardous Food | | |
| A. Cold holding: 4°C (40°F) or less | Actual temp: ^{4.0} 4.0°C ^{3.2} 3.2°C | |
| B. Freezing: -18°C (0°F) or less | Actual temp: ^{0.2} 0.2°C ^{1.2} 1.2°C | |
| C. Freezing (before preparation and serving) | | |
| Fish - intended to be consumed raw | Actual temp: [.....] [.....] [.....] | |
| 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: [.....] [.....] [.....] | |
| | 4A All raw meats must never be stored over ready-to-eat foods. | Oct 25/10 |
| 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 P: _____ Date: **Oct 25 10**



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|---|--------------------------------------|---|---|-----------------------------|--|----------------------------|
| Establishment information SUBURB DOYNS MARDI GRAS REST. | Establishment no. 54693-00 | Risk assessment category HIGH | Health unit/department S.D.H.U. | Area/district 203 | Inspection due date (d/m/y) 25/10/2006 | Re-inspection date (d/m/y) |
|---|--------------------------------------|---|---|-----------------------------|--|----------------------------|

| | | | |
|--|---|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> consultation <input checked="" type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|---|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|-------------------------------------|-----------|---|--------------------------|
| A. Cold holding: 4°C (40°F) or less WALK-IN DESSERT, MILK Actual temp: +1.8, +4.8, +1.0 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing (-18°C (0°F) or less FOSTER Actual temp: -15.0 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 1B | FOSTER FREEZER IS STILL NOT WORKING AT -18°C OR LOWER. | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 1A | WING WONG SOYA SAUCE AND SMUCKERS PLATE SCAPERS | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | TOPPING BOTI BEAR A MANUFACTURER'S RECOMMENDATION TO KEEP REFRIGERATED AFTER OPENING. | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | A REMINDER: ROOM TEMPERATURE THAWING IS NOT RECOMMENDED DUE TO THE POTENTIAL FOR "DANGER-ZONE" PRODUCT EXPOSURE AND CONSEQUENT BACTERIAL GROWTH. | |
| Poultry / ground poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours .5 HRS. Actual temp: 74.0C | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 20 | RE-HEATING SHOULD OCCUR TO 74°C MORE RAPIDLY THAN WHAT WAS OBSERVED TODAY (74°C WITHIN 2 HOURS) | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | DISHWASHER RINSE TEMP 190°F OK BAR GLASSWASHER RINSE 160°F MINIMUM 180°F REQUIRED ASAP | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | THANK YOU. | |

| | | |
|---|--|-------------------------------|
| Signature of owner/operator X | Signature of Public Health Inspector [Signature] | Date October 25 106 |
|---|--|-------------------------------|



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 <i>Dairy Queen</i> | Establishment no. <i>5609A-00</i> | Risk assessment category <i>m</i> | Health unit/department <i>SDHA</i> | Area/district <i>202</i> | Inspection due date (d/m/y) <i>25/10/2016</i> | Re-inspection date (d/m/y) |
|---|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|

| | | | |
|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input checked="" type="checkbox"/> <i>ice</i> <input type="checkbox"/> other <i>stainless steel</i> | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|--------------------------|-----------|--|--------------------------|
| A. Cold holding: 4°C (40°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <i>1A</i> | <i>It is highly recommended that the stainless steel cooler located in the front be properly defrosted. - Seals need to be replaced on the doors. - Requires ordering parts from supplier.</i> | <i>November 17/16</i> |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

| | | |
|---|--------------------------------------|------------------------------|
| Signature of owner/operator <i>[Signature]</i> | Signature of Public Health Inspector | Date <i>October 25/16</i> |
|---|--------------------------------------|------------------------------|



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|---|-------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information <i>Fazool's Panini Past & Catering</i> | Establishment no. <i>3878-01</i> | Risk assessment category <i>High</i> | Health unit/department <i>SDHU</i> | Area/district <i>207</i> | Inspection due date (d/m/y) <i>2,6/1,0/20,0,6</i> | Re-inspection date (d/m/y) |
|---|-------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|

| | | |
|--|---|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input checked="" type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | Compliance C – in compliance X – not in compliance N – not observed |
|--|---|---|

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

| 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: [<i>3.3°C</i>] [<i>4°C</i>] [<i>4°C</i>] [<i>4°C</i>] | |
| B. Freezing: -18°C (0°F) or less | Actual temp: [<i>-8°C</i>] [<i>-18°C</i>] [<i>-18°C</i>] | |
| C. Freezing (before preparation and serving) | | |
| Fish - Intended to be consumed raw | Actual temp: [.....] [.....] [.....] | |
| 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 | Actual temp: [.....] [.....] [.....] | |
| Poultry / ground poultry | Actual temp: [<i>78.0°C</i>] [.....] [.....] | |
| Pork / Pork products | Actual temp: [.....] [.....] [.....] | |
| Ground meat (other than poultry) | Actual temp: [.....] [.....] [.....] | |
| Fish | Actual temp: [.....] [.....] [.....] | |
| Other hazardous foods | Actual temp: [.....] [.....] [.....] | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | Actual temp: [<i>76.0°C</i>] [.....] [.....] | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | Actual temp: [<i>Soup</i>] [<i>78.0°C</i>] [.....] | |
| 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 Manager | | |
| 6. Other | | |

4D. Food in walk-in cooler must be stored 6" off the floor.

Corrected Immediately

Signature of owner/operator

Signature

Date

Oct 26 2006



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|--|-----------------------------------|---|--|-----------------------------|--|----------------------------|
| Establishment information Champions Sports Bar | Establishment no. 53678 | Risk assessment category medium | Health unit/department Sudbury | Area/district 102 | Inspection due date (d/m/y) 27/10/2006 | Re-inspection date (d/m/y) |
|--|-----------------------------------|---|--|-----------------------------|--|----------------------------|

| | | | | | |
|--|--|--|---|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation | <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit | <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|---|--|--|

| | | | | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|-------------------------------------|----------|---------------------------|--------------------------|
| 1. Refrigerated and Frozen Storage of Hazardous Food | | | | | | |
| A. Cold holding: 4°C (40°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Whole Poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| | | | | | BACK-UP GENERATOR? | |
| 6. Other | | | | | | |
| | | | | | Nil | |

| | | |
|-----------------------------|------------------------|---------------------------|
| Signature of owner/operator | Signature of Inspector | Date 2006 10 27 |
|-----------------------------|------------------------|---------------------------|



1933 Regent South Ridge Mall

Food Premises Inspection Report - Items Critical to Food Safety

| | | | | | | |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information Zellers | Establishment no. 53894-00 | Risk assessment category Med. | Health unit/department SDHU | Area/district 104 | Inspection due date (d/m/y) 6/1/1/2006 | Re-inspection date (d/m/y) |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|

| | |
|--|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input checked="" type="checkbox"/> ice <input type="checkbox"/> other |
|--|---|

C - in compliance
 X - not in compliance
 N - not observed

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

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|-------------------------------------|----------|---|--------------------------|
| A. Cold holding: 4°C (40°F) or less | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 1A | Small prep fridge in the back - food temp was at 6.9°C. Temperature must never exceed 4°C (40°F) or lower. All hazardous foods moved to another refrigerator. | corrected |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry 82°C (180°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry 74°C (165°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products 71°C (160°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) 71°C (160°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish 70°C (158°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods 74°C (165°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4A | All meats (raw) must never be stored over ready-to-eat foods (vegetables) | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | | | | | | |

Signature of owner/operator: _____ Signature: _____ Date: **Nov 1 2006**



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|---|-----------------------------------|---|---|-----------------------------|--|----------------------------|
| Establishment information <i>33 NOTRE DAME ST. E AZILDA RUMIBO</i> | Establishment no. <i>57470</i> | Risk assessment category <i>HIGH</i> | Health unit/department <i>S.D.H.U.</i> | Area/district <i>203</i> | Inspection due date (d/m/y) <i>20/09/2016</i> | Re-inspection date (d/m/y) |
|---|-----------------------------------|---|---|-----------------------------|--|----------------------------|

| | |
|--|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input checked="" type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other |
|--|---|

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

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

| Item no. | Item/comment | Expected compliance date |
|---|--|--------------------------|
| 1. Refrigerated and Frozen Storage of Hazardous Food | | |
| A. Cold holding: <i>4°C (40°F) or less GEN., CARB., PAST.</i> | Actual temp: <i>1.2, 1.8, -3.2</i> | |
| B. Freezing: <i>-18°C (0°F) or less ACE., FRIGID., ICE CREAM.</i> | Actual temp: <i>-2.4°C, -1.9°C, -1.1°C</i> | |
| C. Freezing (before preparation and serving) | | |
| Fish - Intended to be consumed raw | to -20°C (-4°F) or less for 7 days | |
| to -35°C (-31°F) or less for 15 hours | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | |
| A. Thermometers used to verify food preparation and storage temperatures | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | |
| Whole Poultry | 82°C (180°F) | |
| Poultry / ground poultry | 74°C (165°F) | |
| Pork / Pork products | 71°C (160°F) | |
| Ground meat (other than poultry) | 71°C (160°F) | |
| Fish | 70°C (158°F) | |
| Other hazardous foods | 74°C (165°F) | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | | |
| 3. Protection from Contamination by Food Handlers | | |
| A. Washing hands thoroughly before and after handling food | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | |
| 4. Protection from Adulteration and Contamination | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | |
| C. Constant supply of hot and cold potable running water where applicable | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | |
| E. Chemicals/pesticides to be stored separately from food | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | |
| 5. Food Safety Management (reserved) | | |
| 6. Other | | |

1A+B REFRIGERATION TEMPS ARE SATISFACTORY

2A BATTERY SHOULD BE ACQUIRED FOR DIGITAL THERMOMETER.

4D FOOD PRODUCTS SHOULD BE KEPT COVERED IN STORAGE.

DISH MACHINE RINSE TEMP 95°C

RENOVATIONS LOOK GREAT!

Signature of owner/operator

Signature of Public Health Inspector

Date

THANK YOU
Sept. 2016



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|---|-----------------------------------|---|--|-----------------------------|---|----------------------------|
| Establishment information Ganga's Grill 4 | Establishment no. 57143 | Risk assessment category High | Health unit/department Sudbury | Area/district 102 | Inspection due date (d/m/y) 0.6/1/12006 | Re-inspection date (d/m/y) |
|---|-----------------------------------|---|--|-----------------------------|---|----------------------------|

| | | | |
|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| | 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 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw | | | | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | BACK-UP GENERATOR? | |
| | | | | | No | |

| | | |
|----------------------------|--------------------------------------|---------------------------|
| Signature of owner/manager | Signature of Public Health Inspector | Date 2006 11 06 |
|----------------------------|--------------------------------------|---------------------------|



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|
| Establishment information <i>Little India Restaurant</i> | Establishment no. <i>53862-00</i> | Risk assessment category <i>High</i> | Health unit/department <i>SDHU</i> | Area/district <i>706</i> | Inspection due date (d/m/y) <i>0,8 1,1 20,06</i> | Re-inspection date (d/m/y) |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|

| | | |
|---|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit | <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice |
|---|--|--|

| | |
|---|---|
| C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|---|---|

| 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: [<i>3.5°C</i>] [<i>5°C</i>] [<i>3°C</i>] | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input checked="" type="checkbox"/> X |
| B. Freezing: -18°C (0°F) or less | Actual temp: [<i>-18°C</i>] [.....] [.....] | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| C. Freezing (before preparation and serving) | | |
| Fish - intended to be consumed raw | to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Fish - intended to be consumed raw | to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| <i>line fridge</i> | | |
| <i>Unit will be maintained & temperature adjusted to reach 4°C or colder. November 13/c</i> | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | |
| A. Thermometers used to verify food preparation and storage temperatures | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | |
| Whole Poultry | 82°C (180°F) | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Poultry / ground poultry | 74°C (165°F) | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Pork / Pork products | 71°C (160°F) | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Ground meat (other than poultry) | 71°C (160°F) | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Fish | 70°C (158°F) | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Other hazardous foods | 74°C (165°F) | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| <i>reviewed - excellent practice</i> | | |
| 3. Protection from Contamination by Food Handlers | | |
| A. Washing hands thoroughly before and after handling food | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| 4. Protection from Adulteration and Contamination | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| C. Constant supply of hot and cold potable running water where applicable | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| E. Chemicals/pesticides to be stored separately from food | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| <i>No back-up power.</i> | | |
| 5. Food Safety Management (reserved) | | |
| 6. Other | | |

| | |
|-----------------------------|------------------------------|
| Signature of owner/operator | Date <i>November 8/06</i> |
|-----------------------------|------------------------------|



Ministry of Health
and Long-Term Care

Public Health Branch

3146 Laura Ave
Chelmsford

Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information Pizza Hut | Establishment no. 55363-00 | Risk assessment category Medium | Health unit/department SDHM | Area/district 202 | Inspection due date (d/m/y) 1.7.1.1.2006 | Re-inspection date (d/m/y) |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|

| | | | | | | | |
|--|--|--|---|--|--|---|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation | <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit | <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food | <input type="checkbox"/> wab <input type="checkbox"/> ice | <input checked="" type="checkbox"/> other <i>Salad prep</i> <i>Freezer</i> | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|---|--|--|---|---|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|-------------------------------------|----------|--|---------------------------------|
| | | | | | | |
| A. Cold holding: 4°C (40°F) or less | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 1A. | Ensure that Salad prep cooler is Cold Holding at the legislated 4°C or Lower at all times. Temperature dial turned/adjusted, An Salad dressings removed from cooler - No Potentially Hazardous foods are to be stored in this cooler until it is cold holding at the 4°C or Lower. | Corrected at time of inspection |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing: (before preparation and serving) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 2C. | buffet food items not holding below the legislated 60°C are to be disposed of immediately & not re-heated. | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Whole Poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 3. | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 4. | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 5. | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 6. | | |
| Food Safety Management (reserved) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

| | | |
|---|--|----------------------------------|
| Signature of owner/operator <i>[Signature]</i> | Signature of Public Health Inspector <i>[Signature]</i> | Date November 17, 2006 |
|---|--|----------------------------------|



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|---|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|---|----------------------------|
| Establishment information CANTON RESTAURANT | Establishment no. 54029-00 | Risk assessment category H | Health unit/department SDH4 | Area/district 105 | Inspection due date (d/m/y) 24/1/2006 | Re-inspection date (d/m/y) |
|---|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|---|----------------------------|

| | | | |
|--|---|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> consultation <input type="checkbox"/> HACCP audit <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|---|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|--|--------------------------|--------------------------|--------------------------|------------|--------------------------------------|--------------------------|
| A. Cold holding: 4°C (40°F) or less Actual temp: [<u>8.5°C</u>] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less Actual temp: [<u>-20°C</u>] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <u>141</u> | <u>Adjust Temp of walk in cooler</u> | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw to -20°C (-4°F) or less for 7 days Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | <u>to monitor to achieve temp</u> | |
| to -35°C (-31°F) or less for 15 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | <u>of 4°C (40°F) or less</u> | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry 82°C (180°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish 70°C (158°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

| | | |
|-----------------------|-----------|------|
| Signature of owner/oc | Signature | Date |
|-----------------------|-----------|------|



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|--|-------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|
| Establishment information Buzzy Browns | Establishment no. 5545200 | Risk assessment category High | Health unit/department SDHU | Area/district 104 | Inspection due date (d/m/y) 2/7/11/2010/6 | Re-inspection date (d/m/y) |
|--|-------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|

| | | | | | |
|--|--|--|---|---|--------------------------------|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation | <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit | <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food | <input type="checkbox"/> swab <input type="checkbox"/> ice | <input type="checkbox"/> other |
|--|--|--|---|---|--------------------------------|

C - in compliance
X - not in compliance
N - not observed

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

| 1. Refrigerated and Frozen Storage of Hazardous Food | Actual temp: | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-----------------------|-------------------------------------|-------------------------------------|-------------------------------------|----------|---|--------------------------|
| A. Cold holding: 4°C (40°F) or less | 3.7°C [4.0°C] [3.0°C] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 40 | Pots, bins should never be stored directly on food. Affected food was thrown out. | corrected |
| B. Freezing: -18°C (0°F) or less | 18°C [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | | | | | | |
| Fish - intended to be consumed raw | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | | |
| Whole Poultry | 82°C (180°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | 74°C (165°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | 71°C (160°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | 71°C (160°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | 70°C (158°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | 74°C (165°F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | 62°C [63°C] [60°C] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | | |
| A. Washing hands thoroughly before and after handling food | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | | |
| 6. Other | | | | | | | |

Signature: _____ Date: 1/6/11/11



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|--|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information WIN FORTUNE RESTAURANT | Establishment no. 54952-00 | Risk assessment category H | Health unit/department SDHU | Area/district 105 | Inspection due date (d/m/y) 27/11/2006 | Re-inspection date (d/m/y) |
|--|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|

| | | | |
|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> consultation <input type="checkbox"/> HACCP audit <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| 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: 4.2° [.....] [24°] [.....] | |
| B. Freezing: -18°C (0°F) or less | Actual temp: -16° [.....] [.....] | |
| 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 Inspector | Date |
| | <i>[Signature]</i> | 27 NOV 06 |

Food Premises Inspection Report – Items Critical to Food Safety



Ministry of Health
and Long-Term Care

Public Health Branch

Establishment information

Umai JAPANESE REST INC

Establishment no.

57710-00

Risk assessment category

Health unit/department

SDHU

Area/district

105

Inspection due date (d/m/y)

28/11/2006

Re-inspection date (d/m/y)

Food safety strategy

- food safety training
- consultation

- re-inspection
- HACCP audit

- compliance inspection
- CCP monitoring

Sample taken

- water
- food
- swab
- ice
- other

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

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

1. Refrigerated and Frozen Storage of Hazardous Food

- A. Cold holding: 4°C (40°F) or less Actual temp: [4.2°] [4.2°] [.....]
- B. Freezing: -18°C (0°F) or less Actual temp: [-18.9°] [.....] [.....]
- 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: [.....] [.....] [.....]

| C | N | X |
|--------------------------|--------------------------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| Item no. |
|----------|
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| |
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| |

SATISFACTORY AT TIME OF INSPECTION

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
- D. Re-heating: To at least minimum internal cooking temperature within 2 hours

| C | N | X |
|--------------------------|--------------------------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

2(a)

EACH FREEZER AND COOLER REQUIRES AN INDICATING THERMOMETER

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

| C | N | X |
|--------------------------|--------------------------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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

| C | N | X |
|--------------------------|--------------------------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

5. Food Safety Management (reserved)

| C | N | X |
|--------------------------|--------------------------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

6. Other

Signature of owner/operator

Sig

[Handwritten Signature]

Date

28 NOV 2006



Ministry of Health and Long-Term Care

Public Health Branch

1485 Casalle Blvd Super Mall

Food Premises Inspection Report - Items Critical to Food Safety

| | | | | | | |
|--|-----------------------------------|---|--|-----------------------------|--|----------------------------|
| Establishment information Zellers Restaurant | Establishment no. 53411 | Risk assessment category Medium | Health unit/department Sudbury | Area/district 102 | Inspection due date (d/m/y) 07/12/2006 | Re-inspection date (d/m/y) |
|--|-----------------------------------|---|--|-----------------------------|--|----------------------------|

| | | | |
|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C - in compliance X - not in compliance N - not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|--|-------------------------------------|-------------------------------------|-------------------------------------|----------|--|--------------------------|
| A. Cold holding: 4°C (40°F) or less Actual temp: [40°F] [40°F] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4D | Continue with program of labeling food storage containers | |
| B. Freezing: -18°C (0°F) or less Actual temp: [0°F] [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw to -20°C (-4°F) or less for 7 days Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4D | All foods offered for sale (eg. muffins) must be properly labeled. | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Whole Poultry 82°C (180°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) 71°C (160°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish 70°C (158°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods 74°C (165°F) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [150°F] [180°F] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

Date 2006 12 07



Food Premises Inspection Report - Items Critical to Food Safety

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|---|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information RADISSON PESTO'S RESTAURANT | Establishment no. 53552-01 | Risk assessment category M | Health unit/department SOHU | Area/district 105 | Inspection due date (d/m/y) 08/12/2006 | Re-inspection date (d/m/y) |
|---|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|

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|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C - in compliance X - not in compliance N - not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | Actual temp: [] [] [] | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|--------------------------|--------------------------|--------------------------|--------------------------|----------|--|--------------------------|
| A. Cold holding: 4°C (40°F) or less | 3.2°C, 3.1°C, 1.2°C | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | [] [] [] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | REFRIGERATION CONT'D 3-30°C, 5-20°C, 0-10°C, -19°C, -22°C | -21°C |
| C. Freezing (before preparation and serving) | | | | | | | |
| Fish - Intended to be consumed raw | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 1 (u) | Adjust temperature of under | 15 DEC 06 |
| to -20°C (-4°F) or less for 7 days | [] [] [] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | [] [] [] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | [] [] [] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | [] [] [] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 2 | COOLING COOLER IN PIZZA LUNA TO 4°C. | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 2 (u) | EACH COOLER/FREEZER REQUIRES AN INDICATING THERMOMETER | 15 DEC 06 |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | | |
| Whole Poultry | 82°C (180°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | 74°C (165°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4 (u) | ALL FOOD SHOULD BE STORED | 15 DEC 06 |
| Pork / Pork products | 71°C (160°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | 71°C (160°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | 70°C (158°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | 4-6" OFF FLOOR IN FREEZER | |
| Other hazardous foods | 74°C (165°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | [] [] [] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | [] [] [] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | | |
| A. Washing hands thoroughly before and after handling food | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. _____ served) | | | | | | | |
| 6. _____ | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

| | | |
|-----------------|---------------------------|-------------------------|
| Signature _____ | Signature of Deputy _____ | Date Dec 08 2006 |
|-----------------|---------------------------|-------------------------|



383 Centre Street
Espanola

Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | | |
|--|--|---|---------------------------------------|--|---|--|--|
| Establishment information KFC | Establishment no. 54182⁰⁰ | Risk assessment category Med | Health unit/department SDHA | Area/district 301 | Inspection due date (d/m/y) 1.11.2006 | Re-inspection date (d/m/y) | |
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input type="checkbox"/> consultation <input type="checkbox"/> HACCP audit | | Sample taken <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> CCP monitoring <input type="checkbox"/> food <input type="checkbox"/> ice | | C – in compliance X – not in compliance N – not observed | | These items related to foodborne illness and must receive immediate attention! | |

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|-------------------------------------|-----------|---|--------------------------|
| | | | | | | |
| A. Cold holding: 4°C (40°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 3A | Handwashing must be done only in Handwash Basin. Dried w/ Paper towel. <u>Corrected</u> | Dec 11/06 |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 82°C (180°F) | | | | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 74°C (165°F) | | | | | | |
| Pork / Pork products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 71°C (160°F) | | | | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 71°C (160°F) | | | | | | |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 70°C (158°F) | | | | | | |
| Other hazardous foods | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 74°C (165°F) | | | | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

| | | |
|---|--|--------------------------|
| Signature of owner/operator <i>[Signature]</i> | Signature of Public Health Ins <i>[Signature]</i> | Date Dec 11/06 |
|---|--|--------------------------|



1341 Martindale Rd

Food Premises Inspection Report - Items Critical to Food Safe

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|---|--------------------------------------|---|---------------------------------------|-----------------------------|-----------------------------|---|
| Establishment information KFC | Establishment no. 53015-90 | Risk assessment category High | Health unit/department SDHU | Area/district 106 | Inspection due date (d/m/y) | Re-inspection date (d/m/y) 13/12/2006 |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|-----------------------------|---|

| | | | |
|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input checked="" type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C - in compliance X - not in compliance N - not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|--|-------------------------------------|--------------------------|-------------------------------------|----------|---|--------------------------|
| A. Cold holding: 4°C (40°F) or less Actual temp: [4.0] [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 6A | correction outstanding Dec 13/06 | |
| B. Freezing: -18°C (0°F) or less Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 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: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | An accurate & indicative thermometer is required for the salad refrigerator | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 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: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 6B | corrected | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 1A | corrected | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6A Other Thermometers to verify storage temperature <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| B Liquid hand soap <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

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|--------------------------------------|----------------------------|
| Signature of Public Health Inspector | Date Dec 13 2006 |
|--------------------------------------|----------------------------|



Food Premises Inspection Report – Items Critical to Food Safety

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|---|-------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information <i>Vermilion Lake Marina</i> | Establishment no. <i>5410 00</i> | Risk assessment category <i>Medium</i> | Health unit/department <i>SDHM</i> | Area/district <i>201</i> | Inspection due date (d/m/y) <i>13/12/2006</i> | Re-inspection date (d/m/y) |
|---|-------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|

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|--|--|---|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit | <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input checked="" type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|---|--|--|

| 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: [<i>4.2</i>] [<i>3.2</i>] [<i>4.2</i>] | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| B. Freezing: -18°C (0°F) or less | Actual temp: [<i>-1.8</i>] [<i>-2.2</i>] [<i>-1.2</i>] | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| C. Freezing (before preparation and serving) | | |
| Fish - Intended to be consumed raw | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| to -20°C (-4°F) or less for 7 days | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| to -35°C (-31°F) or less for 15 hours | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | |
| A. Thermometers used to verify food preparation and storage temperatures | | <input type="checkbox"/> C <input type="checkbox"/> N <input checked="" type="checkbox"/> X |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | |
| Whole Poultry | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Poultry / ground poultry | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Pork / Pork products | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Ground meat (other than poultry) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Fish | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| Other hazardous foods | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| 3. Protection from Contamination by Food Handlers | | |
| A. Washing hands thoroughly before and after handling food | | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| 4. Protection from Adulteration and Contamination | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | <input type="checkbox"/> C <input checked="" type="checkbox"/> N <input type="checkbox"/> X |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| C. Constant supply of hot and cold potable running water where applicable | | <input type="checkbox"/> C <input type="checkbox"/> N <input checked="" type="checkbox"/> X |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| E. Chemicals/pesticides to be stored separately from food | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | <input checked="" type="checkbox"/> C <input type="checkbox"/> N <input type="checkbox"/> X |
| 5. Food Safety Management (reserved) | | |
| 6. Other | | |

| | | |
|--|--|--------------------------|
| Signature of owner <i>[Signature]</i> | Signature of Public Health Inspector <i>[Signature]</i> | Date <i>Dec 13/06</i> |
|--|--|--------------------------|



Ontario

Ministry of Health and Long-Term Care

Public Health Branch

Food Premises Inspection Report - Items Critical to Food Safety

| | | | | | | |
|--|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|
| Establishment information <i>Alexandria's</i> | Establishment no. <i>55311 00</i> | Risk assessment category <i>high</i> | Health unit/department <i>SDHU</i> | Area/district <i>106</i> | Inspection due date (d/m/y) <i>1/12/2006</i> | Re-inspection date (d/m/y) |
|--|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|

| | |
|---|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input checked="" type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other |
|---|--|

C - in compliance
 X - not in compliance
 N - not observed

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

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|-------------------------------------|----------|--------------|--------------------------|
| A. Cold holding: 4°C (40°F) or less | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw | | | | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | | | | | | |

2A All coolers/freezers must have working thermometer that is easily accessible

40 All food must be covered and stored at least 6" off the floor

** All food must be completely submerged in water for proper thawing.*

| | | |
|---|--|--------------------------|
| Signature of owner/operator <i>U</i> | Signature of Public Health <i>C. J. ...</i> | Date <i>Dec 14/06</i> |
|---|--|--------------------------|



Ontario

Ministry of Health and Long-Term Care

Public Health Branch

Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|--|--------------------------------------|--------------------------------------|--|-----------------------------|--|----------------------------|
| Establishment information Sudbury Bus Terminal | Establishment no. 55904-06 | Risk assessment category M | Health unit/département SDHY | Area/district 105 | Inspection due date (d/m/y) 29/12/2006 | Re-inspection date (d/m/y) |
|--|--------------------------------------|--------------------------------------|--|-----------------------------|--|----------------------------|

| | | | |
|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C – in compliance X – not in compliance N – not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | 3.3 | 0.8°C | 4.6°C | 1.3°C | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|---------------------------------------|--------------------|---------|-------------------------------------|--------------------------|-------------------------------------|--------------------------|----------|--------------|--------------------------|
| A. Cold holding: 4°C (40°F) or less | Actual temp: [0.8°C] | [4.6°C] | [1.3°C] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| B. Freezing: -18°C (0°F) or less | Actual temp: [-2.3°C] | [2.0°C] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| C. Freezing (before preparation and serving) | | | | | | | | | | |
| Fish - Intended to be consumed raw | to -20°C (-4°F) or less for 7 days | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| | to -35°C (-31°F) or less for 15 hours | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 4. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | | | | | |
| Whole Poultry | 82°C (180°F) | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | 74°C (165°F) | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | 71°C (160°F) | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | 71°C (160°F) | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | 70°C (158°F) | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | 74°C (165°F) | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | Actual temp: [...] | [...] | [...] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | | | | | |
| A. Washing hands thoroughly before and after handling food | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 4. Protection from Adulteration and Contamination | | | | | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| C. Constant supply of hot and cold potable running water where applicable | | | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | | |
| E. Chemicals/pesticides to be stored separately from food | | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| 5. Food Safety Management (reserved) | | | | | | | | | | |
| 6. Other | | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | | |

| | | |
|-----------------------------|-----------|----------------------------|
| Signature of owner/operator | Signature | Date 29 Dec 2006 |
|-----------------------------|-----------|----------------------------|



2040 Algonquin Rd

Food Premises Inspection Report - Items Critical to Food Safety

| | | | | | | |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information <i>East Side Mario's</i> | Establishment no. <i>55205-00</i> | Risk assessment category <i>High</i> | Health unit/department <i>SDHU</i> | Area/district <i>104</i> | Inspection due date (d/m/y) <i>03/01/2007</i> | Re-inspection date (d/m/y) |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|

| | | | |
|--|---|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> re-inspection <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> consultation <input type="checkbox"/> HACCP audit <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> swab <input type="checkbox"/> other <input type="checkbox"/> food <input type="checkbox"/> ice | C - in compliance X - not in compliance N - not observed | These items related to foodborne illness and must receive immediate attention! |
|--|---|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|-------------------------------------|----------|--|--------------------------|
| A. Cold holding: 4°C (40°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 1A | <i>Prep refrigerator - correct ambient env temp was at 18°C - internal food temp was at 16.6°C. Do not store any hazardous foods in that refrigerator.</i> | |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4D | <i>All bottles of chemicals Jan must be labelled as to what they contain</i> | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Whole Poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 4E | <i>Do not store chemicals near food.</i> | |
| A. Washing hands thoroughly before and after handling food | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

| | | |
|------------------------|--------------------------------------|-------------------------|
| Signature of owner/ope | Signature of Public Health Inspector | Date <i>Jan 3 07</i> |
|------------------------|--------------------------------------|-------------------------|



Food Premises Inspection Report - Items Critical to Food Safety

| | | | | | | |
|---|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information PLAZA BOWL KINGPIN RESTAURANT | Establishment no. 53470-00 | Risk assessment category H | Health unit/department SDHY | Area/district 102 | Inspection due date (d/m/y) 03/01/2007 | Re-inspection date (d/m/y) |
|---|--------------------------------------|--------------------------------------|---------------------------------------|-----------------------------|--|----------------------------|

| | | | |
|--|--|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C - in compliance X - not in compliance N - not observed | These items related to foodborne illness and must receive immediate attention! |
|--|--|--|--|

| 1. Refrigerated and Frozen Storage of Hazardous Food | Actual temp | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|--------------|-------------------------------------|--------------------------|-------------------------------------|----------|---|--------------------------|
| A. Cold holding: 4°C (40°F) or less | 3.6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | 3.8 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | 5.2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| | | | | | 4(d) | WALK IN COOLER 1.1°C ALL FOOD IN WALK-IN FREEZER MUST BE STORED 4-6" 15cm | 10 JAN 07 |
| | | | | | | From Floor TO PREVENT CONTAMINATION AND TO FACILITATE CLEANING | |
| | | | | | 4(e) | DETERGENTS AND CLEANERS SHOULD BE STORED SEPARATE FROM FOOD IN DRY STORAGE. | 10 JAN 07 |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | | |
| Whole Poultry | 82°C (180°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | 74°C (165°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | 71°C (160°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | 71°C (160°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | 70°C (158°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | 74°C (165°F) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | | |
| A. Washing hands thoroughly before and after handling food | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | | |
| 6. Other | | | | | | | |

| | | |
|-----------------------------|----------------|----------------------------|
| Signature of owner/operator | Signature of F | Date 03 Jan 2007 |
|-----------------------------|----------------|----------------------------|



2309 Regent St.

Food Premises Inspection Report - Items Critical to Food Safety

| | | | | | | |
|--|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|
| Establishment information Swiss Chalet | Establishment no. 88955-00 | Risk assessment category High | Health unit/department SDHU | Area/district 104 | Inspection due date (d/m/y) 04/01/2007 | Re-inspection date (d/m/y) |
|--|--------------------------------------|---|---------------------------------------|-----------------------------|--|----------------------------|

Food safety strategy

food safety training re-inspection compliance inspection

consultation HACCP audit CCP monitoring

Sample taken

water swab other

food ice

C - in compliance
X - not in compliance
N - not observed

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

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance date |
|---|-------------------------------------|-------------------------------------|-------------------------------------|----------|--|--------------------------|
| A. Cold holding: 4°C (40°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 1A. | No hazardous foods can be stored in "Coldstream" stand up refrigerator | corrected |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Whole Poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

Signature of owner

Signature of Public Health

Date

Jan 4 2007



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|--|--------------------------------------|---|--|-----------------------------|--|----------------------------|
| Establishment information Calpepper's Restaurant | Establishment no. 55041-00 | Risk assessment category High | Health unit/department SD HU | Area/district 104 | Inspection due date (d/m/y) 08/01/2007 | Re-inspection date (d/m/y) |
|--|--------------------------------------|---|--|-----------------------------|--|----------------------------|

| | | | |
|--|---|---|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input checked="" type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other | C - in compliance X - not in compliance N - not observed | These items related to foodborne illness and must receive immediate attention! |
|--|---|---|---|

| 1. Refrigerated and Frozen Storage of Hazardous Food | Sample taken | C - in compliance | N - not observed | X - not in compliance | Item no. | Item/comment | Expected compliance date |
|---|---|-------------------------------------|-------------------------------------|-------------------------------------|----------|---|--------------------------|
| A. Cold holding: 4°C (40°F) or less | Actual temp: 3.4°C, 3.4°C, 1.4°C, 3.6°C | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | 4D | All foods must be covered (small freezer) | corrected |
| B. Freezing: -18°C (0°F) or less | Actual temp: -18.0°C, -18.0°C, -18.0°C | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish - Intended to be consumed raw to -20°C (-4°F) or less for 7 days | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 1A | Ambient air of "Pepsi" fridge was at 9.4°C - internal temp of food was at 7.6°C. All hazardous foods moved to another fridge. | corrected |
| A. Thermometers used to verify food preparation and storage temperatures | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Whole Poultry 82°C (180°F) | Actual temp: [.....] [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry 74°C (165°F) | Actual temp: 81.4 [.....] [.....] | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products 71°C (160°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) 71°C (160°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish 70°C (158°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods 74°C (165°F) | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | Actual temp: [.....] [.....] [.....] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Washing hands thoroughly before and after handling food | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 6. Other | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

| | | |
|-----------------------------|--------------------------------------|----------|
| Signature of owner/operator | Signature of Public Health Inspector | Date |
| | | Jan 8 07 |



Food Premises Inspection Report – Items Critical to Food Safe

| | | | | | | |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|
| Establishment information <i>Subway Subs</i> | Establishment no. <i>55744-00</i> | Risk assessment category <i>Med.</i> | Health unit/department <i>SDHU</i> | Area/district <i>604</i> | Inspection due date (d/m/y) <i>1,0,10,12,0,0,7</i> | Re-inspection date (d/m/y) |
|---|--------------------------------------|---|---------------------------------------|-----------------------------|---|----------------------------|

| | |
|--|--|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input type="checkbox"/> HACCP audit <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Sample taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other |
|--|--|

C – in compliance
 X – not in compliance
 N – not observed
 These items related to foodborne illness and must receive immediate attention!

| 1. Refrigerated and Frozen Storage of Hazardous Food | C | N | X | Item no. | Item/comment | Expected compliance d |
|---|-------------------------------------|--------------------------|-------------------------------------|----------|--------------|-----------------------|
| A. Cold holding: 4°C (40°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - intended to be consumed raw | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |

2c. Chicken rice soup *conce*
 had an internal temperature of 48.5°C. It was unknown how long it was at this temperature & therefore had to be thrown out.

| | | |
|-------------------------------|---|--------------------------|
| Signature of <i>Inspector</i> | Signature of Public Health <i>Inspector</i> | Date <i>Jan 10/07</i> |
|-------------------------------|---|--------------------------|



Food Premises Inspection Report – Items Critical to Food Safety

| | | | | | | |
|---|-------------------------------------|---|---------------------------------------|------------------------------|--|----------------------------|
| Establishment information Ripe Restaurant | Establishment no. 5752700 | Risk assessment category High | Health unit/department SDMU | Area/district 1001 | Inspection due date (d/m/y) 09/01/2007 | Re-inspection date (d/m/y) |
|---|-------------------------------------|---|---------------------------------------|------------------------------|--|----------------------------|

| | | |
|---|---|---|
| Food safety strategy <input type="checkbox"/> food safety training <input type="checkbox"/> consultation <input type="checkbox"/> re-inspection <input checked="" type="checkbox"/> HACCP audit | Compliance inspection <input checked="" type="checkbox"/> compliance inspection <input type="checkbox"/> CCP monitoring | Samples taken <input type="checkbox"/> water <input type="checkbox"/> food <input type="checkbox"/> swab <input type="checkbox"/> ice <input type="checkbox"/> other |
|---|---|---|

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

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

| 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 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Freezing: -18°C (0°F) or less | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Freezing (before preparation and serving) | | | | | | |
| Fish - Intended to be consumed raw | | | | | | |
| to -20°C (-4°F) or less for 7 days | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| to -35°C (-31°F) or less for 15 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Cooling: 60°C (140°F) to 20°C (68°F) within 2 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| E. Cooling: 20°C (68°F) to 4°C (40°F) within 4 hours (exclude large cuts of meat) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 2. Cooking/Hot Holding/Re-heating of Hazardous Food | | | | | | |
| A. Thermometers used to verify food preparation and storage temperatures | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Thorough cooking to minimum internal food temperatures for at least 15 seconds: | | | | | | |
| Whole Poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Poultry / ground poultry | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pork / Pork products | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Ground meat (other than poultry) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Fish | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Other hazardous foods | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Re-heating: To at least minimum internal cooking temperature within 2 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 3. Protection from Contamination by Food Handlers | | | | | | |
| A. Washing hands thoroughly before and after handling food | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 4. Protection from Adulteration and Contamination | | | | | | |
| A. Separate raw foods from ready-to-eat foods during storage and handling | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| C. Constant supply of hot and cold potable running water where applicable | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| D. Food protected from potential contamination (e.g. food covered, <u>labelled</u> , off floor, sneeze guard) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| E. Chemicals/pesticides to be stored separately from food | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| F. High acid food stored/prepared in corrosion resistant containers or equipment | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| 5. Food Safety Management (reserved) | | | | | | |
| 6. Other | | | | | | |

40. All chemical not in original containers must be labelled. All boxes of food in walls in freezer must be on shelves/pallets.

| | | |
|---|--------------------------------------|---------------------------|
| Signature of owner/operator <i>C</i> | Signature of Public Health Inspector | Date <i>Jan 9 2007</i> |
|---|--------------------------------------|---------------------------|