

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND		Circle One of:	YES (In compliance)	NO (not in compliance)	NOB (not observed)	NA (not applicable)	Mark "✓" in Box:	R (repeat violation)	CDI (controlled during inspection)
Compliance Status			CDI	R	Compliance Status			CDI	R
Food Equipment and Utensils					Physical Facilities				
501	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	☒	YES	☐ NO	☐ NA	☐ NOB			
502	Appropriate procedures followed for mechanical and/or manual dishwashing	☒	YES	☐ NO	☐ NA	☐ NOB			
503	Proper storage of frozen food items	☒	YES	☐ NO	☐ NA	☐ NOB			
504	Food storage containers not used for other purposes	☒	YES	☐ NO	☐ NA	☐ NOB			
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	☒	YES	☐ NO	☐ NA	☐ NOB			
506	Equipment in good repair, cleaned and sanitized	☒	YES	☐ NO	☐ NA	☐ NOB			
General Sanitation					Testing Devices/Logging of Temperatures				
701	Garbage & refuse properly disposed and facilities maintained	☒	YES	☐ NO	☐ NA	☐ NOB			
702	Non-food contact surfaces properly constructed, in good repair and clean	☒	YES	☐ NO	☐ NA	☐ NOB			
703	Food handlers properly attired	☒	YES	☐ NO	☐ NA	☐ NOB			
704	Adequate protection from vermin and insect pests	☒	YES	☐ NO	☐ NA	☐ NOB			
705	Living or sleeping quarters separated from food service area	☒	YES	☐ NO	☐ NA	☐ NOB			
706	Premises free of live birds and animals	☒	YES	☐ NO	☐ NA	☐ NOB			
601	Food contact surfaces properly constructed or located. Acceptable material used.	☒	YES	☐ NO	☐ NA	☐ NOB			
602	Hot & cold water available; adequate pressure	☒	YES	☐ NO	☐ NA	☐ NOB			
603	Proper disposal of sewage & waste water	☒	YES	☐ NO	☐ NA	☐ NOB			
604	Toilet facilities: properly constructed, supplied & cleaned	☒	YES	☐ NO	☐ NA	☐ NOB			
605	Adequate lighting; lighting protected	☒	YES	☐ NO	☐ NA	☐ NOB			
606	Adequate mechanical ventilation:	☒	YES	☐ NO	☐ NA	☐ NOB			
801	Proper location of thermometers and thermometers working accurately	☒	YES	☐ NO	☐ NA	☐ NOB			
802	Working dishwasher temperature and pressure gauges	☒	YES	☐ NO	☐ NA	☐ NOB			
803	Chemical test kits and/ or papers provided	☒	YES	☐ NO	☐ NA	☐ NOB			
804	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	☒	YES	☐ NO	☐ NA	☐ NOB			

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
502	Low temp mechanical dishwasher appears not to be injecting chlorine based (Ecolab Ultra San) during rinse cycle. Container observed to be not draining over extended period. EHO unable to detect sanitizer in rinse water. - max temp of water 48°C - 25 mg/L required for effective sanitizing => use manual sanitizing step post mechanical	

Inspection Results			
Number of Critical Items	1	Number of Non-Critical Items	
Number of Repeat Critical Items		Number of Repeat Non Critical Items	

Enforcement Action: (Mark "✓", if Applicable)			
Re-Inspection Required:	Yes ☒	No ☐	
Approximate Date of Re-Inspection:		Establishment Closed	Yes ☐ No ☐
		Food Discarded	Other _____

Person in Charge Signature	<i>Kristy Lacasse</i>
Date (d/m/y)	01/06/2022

Inspector Signature	<i>[Signature]</i>
Date (d/m/y)	01/06/2022

material, and where washing and rinsing can be done in one sink and the other sink can be used for sanitizing with a corrosion resistant drainage rack.

(3) Where utensils that are repeatedly used in the handling of food are cleaned and sanitized, an operator shall not use the cleaning and sanitizing equipment referred to in paragraph (2)(b).

(4) An operator shall ensure that all equipment and utensils are put through the following processes:

- (a) washed;
- (b) rinsed;
- (c) sanitized.

(5) Where equipment or utensils are washed by hand, an operator shall ensure that

- (a) cleaning is done in a sink with a detergent solution capable of removing soil and dirt;
- (b) rinsing is done in another sink with clean water at a temperature of not less than 43°C; and
- (c) sanitizing is done in a third sink, if there are three sinks, otherwise in the second sink.

(6) An operator shall ensure that any equipment or utensils that are to be sanitized are sanitized by immersion in

- (a) clean water at a temperature not less than 77°C for not less than 45 seconds;
- (b) a clean chlorine solution not less than 100 parts per million of available chlorine at a temperature not less than 24°C for not less than 45 seconds;
- (c) a clean quaternary ammonium compound solution not less than 200 parts per million at a temperature of not less than 24°C for not less than 45 seconds;
- (d) a clean solution containing not less than 25 parts per million of available iodine at a temperature not less than 24°C for not less than 45 seconds; or
- (e) a solution containing a sanitizing agent that is non-toxic to humans and provides a bactericidal result not less than would have been achieved under paragraphs (a) through (d) and for which a convenient test reagent is available.

corrosion, permettant de faire le lavage et le rinçage dans l'un et, dans l'autre, la désinfection avec un égouttoir fait d'un matériau résistant à la corrosion.

(3) Lorsque des ustensiles régulièrement réutilisés dans la manipulation d'aliments sont nettoyés et désinfectés, l'exploitant ne se sert pas de l'équipement de nettoyage et de désinfection visé à l'alinéa (2)b).

(4) L'exploitant veille à ce que tout l'équipement et tous les ustensiles soient soumis à la procédure suivante :

- a) lavés;
- b) rincés;
- c) désinfectés.

(5) Lorsque l'équipement ou les ustensiles sont lavés à la main, l'exploitant veille à ce que les exigences suivantes soient satisfaites :

- a) le nettoyage se fait dans un évier à l'aide d'une solution détergente capable d'éliminer la saleté;
- b) le rinçage se fait dans un autre évier, dans de l'eau propre à une température d'au moins 43° C;
- c) la désinfection se fait dans un troisième évier, s'il en est, ou, sinon, dans le deuxième évier.

(6) L'exploitant veille à ce que tout équipement ou ustensile à désinfecter le soit par immersion dans, selon le cas :

- a) de l'eau propre à une température d'au moins 77° C pendant au moins 45 secondes;
- b) une solution chlorée contenant au moins 100 parties par million de chlores disponible, à une température d'au moins 24° C, pendant au moins 45 secondes;
- c) une solution propre contenant un composé d'ammonium quaternaire dans une proportion d'au moins 200 parties par million, à une température d'au moins 24° C, pendant au moins 45 secondes;
- d) une solution propre contenant au moins 25 parties par million d'iodes disponible, à une température d'au moins 24° C, pendant au moins 45 secondes;
- e) une solution contenant un agent désinfectant non toxique, dont l'action bactéricide donne au moins des résultats aussi efficaces que les méthodes décrites