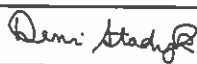



NON-CRITICAL ITEMS: Based on the inspection today, the noncritical items identified below are violations of the Food Establishment Safety Regulation. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply 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		
Food Equipment and Utensils						
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 stored in food grade material	YES	NO	NA	NOB	
505	Equipment and utensils that contact food are corrosion resistant and non-toxic	YES	NO	NOB		
506	Equipment in good repair, cleaned and sanitized	YES	NO	NOB		
General Sanitation						
701	Garbage & refuse properly disposed and facility maintained	YES	NO	NOB		
702	Non-food contact surface properly constructed, in good repair and clean	YES	NO	NOB		
703	Food handlers properly attired and good personal hygiene	YES	NO	NA	NOB	
704	Adequate protection from vermin and insect pests	YES	NO	NOB		
705	Living or sleeping quarters separated from food service area	YES	NO	NA	NOB	
706	Birds or animals other than guide dogs excluded from premises	YES	NO	NA	NOB	
707	Wiping cloths used properly and stored in sanitizing solution	YES	NO	NA	NOB	
Physical Facilities						
601	Food contact surfaces properly construction or located. Acceptable material used.	YES	NO	NA	NOB	
602	Hot & cold water available, adequate pressure	YES	NO	NOB		
603	Proper disposal of sewage & waste water	YES	NO	NOB		
604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	YES	NO	NOB		
605	Adequate lighting, lighting protected	YES	NO	NOB		
606	Adequate mechanical ventilation	YES	NO	NA	NOB	
607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	YES	NO	NA	NOB	
Testing Devices/Logging of Temperatures						
801	Working dishwasher temperature and pressure gauges	YES	NO	NA	NOB	
802	Chemical test kits and/or papers provided	YES	NO	NA	NOB	
803	Temperature logs maintained for refrigerated storage units (non-regulatory requirement)	YES	NO	NA	NOB	
Other						

Item Number	Observation and Corrective Action	Correction Date (if applicable)
	No objection to issue a permit for the facility.	

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 Name: Dennis Stadnyk
Person in Charge Signature: 
Date (d/m/y): 24-Oct-2020

Environmental Health Officer Name: Chirag Rohit
Environmental Health Officer Signature: 
Date (d/m/y): 24-Oct-2020



Time/Temperature of Potentially Hazardous Foods

Cold Holding Temperatures < 4°C (101)

- Potentially hazardous food temperature in excess of 4°C

Hot Holding Temperatures > 60°C (102)

- Potentially hazardous foods that have been prepared, cooked, and are to be served hot, not held at a temperature of at least 60 °C.

Cooking Raw Foods of Animal Origin (103)

- Raw foods of animal origin and food mixtures containing raw foods of animal origin should be cooked to heat all parts of the food to the minimum temperatures and for the minimum times outlined for different foods in Appendix 8 of the Food Retail and Food Services Code of Canada.

- Raw foods of animal origin and food mixtures containing raw foods of animal origin not stirred, to ensure that all parts of the food are heated to the minimum temperatures and for the minimum times outlined above.

Proper cooling time & temperatures (104)

- Potentially hazardous foods that have been cooked and are intended to be kept under refrigerated storage prior to serving, are not cooled from 60 °C to 20 °C or less within two hours and then from 20 °C to 4 °C or less within 4 hours.

- Potentially hazardous foods prepared at room temperature and intended to be kept under refrigerated storage prior to serving, are not cooled from 20 °C to 4 °C or less within 4 hours.

Adequate Equipment to Maintain Food Temperatures (105)

- Inadequate equipment /space available for keeping all potentially hazardous food at 4 °C or less

- Inadequate equipment for proper holding temperatures of hot food

Proper Monitoring of Temperatures (106)

- All potentially hazardous foods requiring temperature controlled environments to extend their shelf lives or limit microbial growth not transported, stored or distributed in equipment that consistently maintains those temperature controls.

- Equipment units without accurate and reliable temperature control and without monitoring.

- Temperature control units not maintained at appropriate temperatures for potentially hazardous food.

Proper Reheating Procedures (107)

- Potentially hazardous foods that have been cooked, then cooled to 4 °C not reheated to 60 °C or higher in a manner that they will pass through the Danger Zone (4 °C to 60 °C) as quickly as possible.

- Potentially hazardous foods that have been cooked, cooled to 4 °C, reheated and then re-cooled to 4 °C, not reheated to 74°C or higher with the total time between 4 °C and 74°C exceeding 2 hours.

- Potentially hazardous foods that have been cooked, and then cooled to 4 °C once, served for immediate service at any temperature but the time the food spends between 4 °C to 60 °C exceed 2 hours.

- Potentially hazardous foods that have been cooked, cooled to 4 °C, reheated and then re-cooled to 4 °C served, for immediate service, not reheated to 74°C or higher.

Proper Thawing Procedures for Frozen Food (108)

- Potentially hazardous foods not thawed quickly.

- Potentially hazardous foods not thawed in a manner that will prevent the rapid growth of pathogenic bacteria.

- Where the thawed portions of the potentially hazardous foods are above 4 °C, the time period above 4 °C, including the time for cooking preparation or the time required to cool the potentially hazardous foods to below 4 °C, exceeds 4 hours.

- Temperature of thawing ready-to-eat seafood not maintained at 3.3 °C or less during thawing.

Personal Hygiene of Food Service Workers

Hands Clean & Properly Washed (201)

- Food handlers not washing their hands each time after using the washroom, when returning from a break, after snacking or eating, after handling raw food products, or after any other activity or instance where hands may become soiled.

Adequate Handwashing Facilities Supplied & Accessible (202)

- Handwashing facilities for food handlers are not accessible.

- Handwashing facilities not supplied with soap and hand dryer (or disposable paper towels)

Food Handlers Free Of Disease or Condition That May Spread Through Food (203)

- All operators and personnel of food premises not demonstrating responsibility for ensuring that food products are handled (throughout storage, preparation, display, service and presentation) in a manner which prevents contamination.

- Personnel who come into contact with food are not free from symptomatic signs of illness or communicable disease that is transmissible through food.

- Personnel with open wounds participating in food handling activities.

- Personnel with cuts and/or bandages not wearing vinyl gloves or not refraining from handling foods entirely.

Food Handlers Using Proper Utensils and/or Procedures To Avoid Unnecessary Hand Contact With Cooked/ Prepared Food (204)

Food handlers not avoiding contact with exposed areas of ready-to-eat foods with their bare hands and not using, as much as practically possible, clean and sanitized utensils such as

tongs, spatulas, disposable gloves or other food dispensing apparatus.

When workers must taste the food, cleaned and sanitized utensils are not used, and/or the utensils are not immediately cleaned and sanitized after tasting and prior to tasting another food or the same food.

Food, Water and Ice from Approved Sources

Food & Water Obtained From Approved Sources (301)

- Meat and fish from unapproved sources

- Unpasteurized milk or milk products

- Canned goods not obtained from approved commercial processor (no home canning)

- Water not from an approved source

Food in Good Condition, Safe & Unadulterated (302)

- Food products found to be unclean, temperature abused, contaminated, damaged or in any way unsafe not rejected or segregated and/or the food is available for consumption

- Canned goods in unsatisfactory condition (leaking dented, rusted or swollen)

- Eggs dirty or cracked

Food Properly Labeled (303)

- Food products received at premises not properly packaged and labeled.

- Shipping containers not labeled with the common name, net quantity, name and address of the responsible party, and a list of ingredients.

Potentially Hazardous Foods Protected from Contamination

Food Separated & Protected (401)

- Ready to eat foods not covered and not stored above raw foods in a refrigerator

- Raw food and ready to eat food are handled at the same time by the same food handler

- Raw food handled (prepared) adjacent to ready to eat foods

- Food not covered properly and not in appropriate food grade containers/bins

- Food not protected from customer contamination (e.g., buffets, salad bars)

Food Contact Surfaces Cleaned & Sanitized (402)

- No approved sanitizing solution on premises wiping cloths dirty and/or not properly stored (sanitizer not used)

- Food contact surfaces not washed, rinsed and sanitized after each use and following times when contamination may have occurred

Facility Free Of Pests (Vermin & Insects) (403)

- Evidence of insect pests in facility's food areas

- Evidence of rats or mice in facilities food areas

- Evidence of insect pests in facilities non-food areas

Toxic Chemicals Properly Labeled, Stored and Used To Prevent Food Contamination (404)

- Chemicals, cleaning and disinfecting compounds and other toxic substances kept in a food premises not used in compliance with the manufacturer's labeling, directions or specifications

- Chemicals, cleaning and disinfecting compounds and other toxic substances not stored in labeled containers and not stored in a separate compartment away from food, food contact surfaces and utensils

- Rodenticides and insecticides used in a food premises not used in such a manner as to prevent the contamination of food.

- Potentially hazardous foods not stored in a manner that allows for quick cooling.

- Water not bacteriologically or chemically safe

- Hot and cold running water not under pressure

- Ice not from a potable source or not handled in a sanitary manner

- Steam contacting foods not from a potable source

- Food not protected from contamination during transportation/ display

- Food stored, displayed, prepared and served in a manner that increases the likelihood of the food becoming contaminated.

- Non-food items not stored in designated areas away from any food, food equipment or food contact surfaces

- Evidence of rats or mice in facilities non-food areas

- Evidence of other pests in facilities food or non-food areas

- Insect control devices not installed or working, where needed



Food Establishment Inspection Report

This food premises inspection was carried out by an Environmental Health Officer with
the Department of Health and Social Services

Inspections are carried out under the authority of the Public Health Act

Food Safety Tips

CLEAN

- Wash your hands frequently with soap and water before handling food or eating, and after handling
- raw meats, using the toilet, touching pets and animals and changing diapers
- Wash counters, utensils, cutting boards, and other surfaces after they come into contact with raw meat.

COOK

- Cook all meats, poultry, and eggs to a proper internal temperature, as listed in the table below.
- Keep all hot foods at 60° C (140° F) or more, to prevent the growth of bacteria.
- Use a kitchen thermometer to check cooking and storage temperatures.

CHILL

- Chill all leftovers promptly to keep them out of room temperature
- Refrigerate all perishable foods at 4° C (40° F) or less, to prevent the growth of bacteria.
- Thaw frozen foods in a refrigerator, cold water, or a microwave oven, not at room temperature.

SEPARATE

- Use separate cutting boards for raw meats, and raw fruits and vegetables.
- Store raw meats below ready-to-eat foods, on lower refrigerator shelves, to prevent dripping