

Establishment Name	The North West Company - Northern Store	Permit Number:	4108
Mailing Address	PO Box 143 - Tylica	License Posted:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Physical Address	PO Box 143 - Tylica, MI. 49783-0143	License No.:	04/10/2022
Routine Inspection <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Follow-up Inspection <input type="checkbox"/>	If follow-up, date of previous inspection (d/m/y):

CRITICAL ITEMS: Based on the inspection today, the critical items identified below are violations of the Food Establishment Safety Regulations. Critical items must be corrected at the time of inspection or controlled in a manner that will not pose a food safety threat. Failure to immediately correct or control critical items 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)
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Compliance Status		CDI	R
Time/Temperature of Potentially Hazardous Foods			
101	Cold holding temperatures $\leq 4^{\circ}\text{C}$	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
102	Hot holding temperatures $\geq 60^{\circ}\text{C}$	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
103	Proper cooking of raw food of animal origin	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
104	Proper cooling time & temperatures	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
105	Adequate equipment to maintain food temperatures	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
106	Proper monitoring of temperatures	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
107	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
108	Proper thawing procedures	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
Food, Water and Ice from Approved Sources			
301	Food obtained from approved sources	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NOB	
302	Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NOB	
303	Food properly labeled	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NOB	

Compliance Status		CDI	R
Personal Hygiene of Food Service Workers			
201	Hands clean & properly washed	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NOB	
202	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NOB	
203	Food handlers free of disease or condition that may spread through food	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
204	Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
Potentially Hazardous Foods Protected from Contamination			
401	Food separated and protected	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
402	Food contact surfaces cleaned and sanitized	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> NOB	
403	Facility free of pests (vermin and insects)	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NOB	
404	Toxic chemicals properly labeled, stored or used to prevent food contamination	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NOB	

Food Temperature Observations			
Item / Location	Temp ($^{\circ}\text{C}$)	Item / Location	Temp ($^{\circ}\text{C}$)
All cold holding cases	$\leq 4^{\circ}\text{C}$		
All freezers	$\leq -18^{\circ}\text{C}$		

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	No observed infraction at the time of the inspection.	



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.

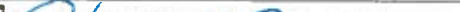

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply 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		
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 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		NOB				
506	Equipment in good repair, cleaned and sanitized	YES	NO		NOB				
General Sanitation									
701	Garbage & refuse properly disposed and facilities maintained	YES	NO		NOB				
702	Non-food contact surfaces properly constructed, in good repair and clean	YES	NO		NOB				
703	Food handlers properly attired	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	Premises free of live birds and animals	YES	NO	NA	NOB				
Physical Facilities						CDI	R		
Physical Facilities									
601	Food contact surfaces properly constructed 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: properly constructed, supplied & cleaned	YES	NO		NOB				
605	Adequate lighting; lighting protected	YES	NO		NOB				
606	Adequate mechanical ventilation;	YES	NO	NA	NOB				
Testing Devices/Logging of Temperatures									
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				

[illegible]

Inspection Results			
Number of Critical Items		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 <input type="checkbox"/>	No <input checked="" type="checkbox"/>	
Approximate Date of Re-Inspection:		Establishment Closed: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Food Discarded: <input type="checkbox"/> Other: <input type="checkbox"/>		

Person in Charge Signature 	Inspector Signature 
Date (d/m/y) 04/10/2022	Date (d/m/y) 04/10/2022

me /Temperature of Potentially Hazardous Foods

Cold Holding Temperatures ≤ 4°C (101)

Potentially hazardous food temperature in excess of 4°C

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

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 B 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.

Potentially hazardous foods that are intended for immediate consumption, are displayed or held for service at room temperature for more than 2 hours

Inadequate 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.

Inadequate 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

- 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 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 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

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

- 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

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.