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| Establishment Name | Royal Canadian Legion Branch 239 | Permit Number: | 2331 |
| Mailing Address | | Permit Posted: | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
| Physical Address | 72 Bryant Street, East Smith, VT, 05602 | Date of Inspection: | June 17, 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) |
|---|---|---------------------|------------------------|--------------------|---------------------|------------------|----------------------|------------------------------------|
| Compliance Status | | | | | | CDI | R | |
| Time/Temperature of Potentially Hazardous Foods | | | | | | | | |
| 101 | Cold holding temperatures $\leq 4^{\circ}\text{C}$ | YES | NO | NA | NOB | | | |
| 102 | Hot holding temperatures $\geq 60^{\circ}\text{C}$ | YES | NO | NA | NOB | | | |
| 103 | Proper cooking of raw food of animal origin | YES | NO | NA | NOB | | | |
| 104 | Proper cooling time and temperatures | YES | NO | NA | NOB | | | |
| 105 | Adequate equipment to maintain food temperatures | YES | NO | NA | NOB | | | |
| 106 | Proper monitoring of temperatures | YES | NO | NA | NOB | | | |
| 107 | Proper reheating procedures for hot holding | YES | NO | NA | NOB | | | |
| 108 | Proper thawing procedures | YES | NO | NA | NOB | | | |
| Food, Water and Ice from Approved Sources | | | | | | | | |
| 301 | Food obtained from approved sources | YES | NO | | NOB | | | |
| 302 | Food in good condition, safe and unaltered | YES | NO | | NOB | | | |
| 303 | Food properly labeled | YES | NO | | NOB | | | |
| Personal Hygiene of Food Service Workers | | | | | | | | |
| 201 | Hands clean & properly washed | YES | NO | | NOB | | | |
| 202 | Adequate handwashing facilities supplied & accessible | YES | NO | | NOB | | | |
| 203 | Food handlers free of disease or condition that may spread through food | YES | NO | | NOB | | | |
| 204 | Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food | YES | NO | | NOB | | | |
| 205 | Food training certification | YES | NO | | NOB | | | |
| Potentially Hazardous Foods Protected from Contamination | | | | | | | | |
| 401 | Food separated and protected | YES | NO | | NOB | | | |
| 402 | Food contact surfaces cleaned and sanitized | YES | NO | | NOB | | | |
| 403 | Facility free of pests (vermin and insects) | YES | NO | | NOB | | | |
| 404 | Toxic chemicals properly labeled, stored or used to prevent food contamination | YES | NO | | NOB | | | |
| 405 | Proper disposal of returned, previously served food | YES | NO | | NOB | | | |

| Food Temperature Observations | | | |
|-------------------------------|-----------------------------|-----------------|-----------------------------|
| Item / Location | Temp ($^{\circ}\text{C}$) | Item / Location | Temp ($^{\circ}\text{C}$) |
| Walk-in-Fridge | -2.9 $^{\circ}\text{C}$ | | |
| Chest freezer | -19.5 $^{\circ}\text{C}$ | | |
| Fridge | 7.7 $^{\circ}\text{C}$ | | |


| Item Number | Observations and Corrective Actions | Correction Date (If applicable) |
|-------------|---|---------------------------------|
| | A routine inspection is conducted of the facility, today. The following is observed at the time of inspection:- | |
| 101 | Fridge temperature was above 4°C . Therefore, temperature abuse has occurred which resulted in discarded sliced, onions, lettuce (chopped), Ranch sauce probed - 4°C . Mariana sauce probed - 18°C . The operator explained that it was cooked after 3PM and put in the fridge when it was still hot. The sauce was under 2 hr window. Hence, required re-heating as properly cooling method was not followed. Re-heated sauce temperature recorded 75.5°C . | |
| 303 | Foods in the fridge should be labelled with name and date, time of preparation. | |

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) | NOB (not observed) | Mark "✓" in Box: | | R (repeat violation) | | | |
|-----------------------------|--|----------------|----|------------------------|---------------------|---|---|------------------------------------|----|----|-----|
| | | | | NO (not in compliance) | NA (not applicable) | | | CDI (controlled during inspection) | | | |
| Compliance Status | | | | CDI | R | Compliance Status | | | | | |
| Food Equipment and Utensils | | | | | | Physical Facilities | | | | | |
| 501 | Adequate facilities available to wash, rinse and sanitize utensils and/or equipment. | YES | NO | NA | NOB | 601 | Food contact surfaces properly constructed or located. Acceptable material used. | YES | NO | NA | NOB |
| 502 | Appropriate procedures followed for mechanical and/or manual dishwashing | YES | NO | NA | NOB | 602 | Hot & cold water available; adequate pressure | YES | NO | NA | NOB |
| 503 | Proper storage of frozen food items | YES | NO | NA | NOB | 603 | Proper disposal of sewage & waste water | YES | NO | NA | NOB |
| 504 | Food stored in food grade material | YES | NO | NA | NOB | 604 | Toilet facilities: adequate number, properly constructed, supplied and cleaned | YES | NO | NA | NOB |
| 505 | Equipment and utensils that contact food are corrosion resistant and non-toxic | YES | NO | NA | NOB | 605 | Adequate lighting; lighting protected | YES | NO | NA | NOB |
| 506 | Equipment in good repair, cleaned and sanitized | YES | NO | NA | NOB | 606 | Adequate mechanical ventilation; | YES | NO | NA | NOB |
| General Sanitation | | | | | | 607 | Premises clean, uncluttered, cleaning and maintenance equipment properly stored | YES | NO | NA | NOB |
| 701 | Garbage & refuse properly disposed and facilities maintained | YES | NO | NA | NOB | Testing Devices/Logging of Temperatures | | | | | |
| 702 | Non-food contact surfaces properly constructed, in good repair and clean | YES | NO | NA | NOB | 801 | Working dishwasher temperature and pressure gauges | YES | NO | NA | NOB |
| 703 | Food handlers properly attired and good personal hygiene | YES | NO | NA | NOB | 802 | Chemical test kits and/ or papers provided | YES | NO | NA | NOB |
| 704 | Adequate protection from vermin and insect pests | YES | NO | NA | NOB | 803 | Temperature logs maintained for refrigerated storage units (non-regulatory requirement) | YES | NO | NA | NOB |
| 705 | Living or sleeping quarters separated from food service area | YES | NO | NA | NOB | Other | | | | | |
| 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 | | | | | | |

| Item Number | Observations and Corrective Actions | Correction Date (if applicable) |
|-------------|---|---------------------------------|
| Note: | Staff is recommended to renew/refresh Food Safety course as it is from 2013 series . At least one food handler must be on site with valid food safety certificate. | |
| 404 | Chlorine sanitizing solution bottled must be labelled properly. | |
| | - Ice machine requires cleaning and the ice must not be used until it is cleaned and sanitized. | |
| | - Dishwasher temperature gauge recorded 186°F. Dish plate recorded 76°C. | |
| 404/802 | Chlorine sanitizing solution strength was too strong and no test strips available to verify the strength. Test strips provided to the operator. | |

| Enforcement Action: (Mark "✓", if Applicable) | | | |
|---|------------------------------|--|---|
| Re-Inspection Required: | Yes <input type="checkbox"/> | No <input checked="" type="checkbox"/> | Establishment Closed |
| | | | Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> |
| Approximate Date of Re-Inspection: | | Food Discarded | Other _____ |

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| Person in Charge Name: Dennis Rolfo |
| Person in Charge Signature:  |
| Date (d/m/y): JUNE 17, 2022 |

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| Environmental Health Officer Name: RITTI MATTOO |
| Environmental Health Officer Signature: Ritti Mattoo |
| Date (d/m/y): June 17, 2022 |