

Establishment Name <u>Super A store / Gas Bar</u>	Permit Number: <u>2538</u>
Mailing Address	Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <u>expired</u>
Physical Address <u>938 Makemie route</u>	Date of Inspection: (d/m/y) <u>Dec 14, 2022</u>
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)	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	CDI	R
<b>Time/Temperature of Potentially Hazardous Foods</b>			<b>Personal Hygiene of Food Service Workers</b>		
101 Cold holding temperatures ≤ 4°C	YES	NO	201 Hands clean & properly washed	YES	NO
102 Hot holding temperatures ≥ 60°C	YES	NO	202 Adequate handwashing facilities supplied & accessible	YES	NO
103 Proper cooking of raw food of animal origin	YES	NO	203 Food handlers free of disease or condition that may spread through food	YES	NO
104 Proper cooling time and temperatures	YES	NO	204 Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food	YES	NO
105 Adequate equipment to maintain food temperatures	YES	NO	205 Food training certification	YES	NO
106 Proper monitoring of temperatures	YES	NO	<b>Potentially Hazardous Foods Protected from Contamination</b>		
107 Proper reheating procedures for hot holding	YES	NO	401 Food separated and protected	YES	NO
108 Proper thawing procedures	YES	NO	402 Food contact surfaces cleaned and sanitized	YES	NO
<b>Food, Water and Ice from Approved Sources</b>			403 Facility free of pests (vermin and insects)	YES	NO
301 Food obtained from approved sources	YES	NO	404 Toxic chemicals properly labeled, stored or used to prevent food contamination	YES	NO
302 Food in good condition, safe and unaltered	YES	NO	405 Proper disposal of returned, previously served food	YES	NO
303 Food properly labeled	YES	NO			

Food Temperature Observations					
Store:-	Item / Location	Temp (°C)	Item / Location	Temp (°C)	Item / Location
	Fridge (bakery) walk-in	-3.1	Walk-in-freezer (bakery)	-15.1	Prep table fridge
	Walk-in-cooler (meat dept.)	1.2	Walk-in-cooler (produce)	-0.8	Gas Bar:- Hot holding
	Walk-in-cooler (dairy)	4.1	Food Preparation:-		Gas Bar:- Grab & go fridge
	Walk-in-cooler (deli)	0.8	Sliding door fridge	0.3	Gas Bar:- Cold drink fridge

Item Number	Observations and Corrective Actions	Correction Date (if applicable)
	A routine inspection was conducted today and following observed:-	
101	In food preparation area, prep table fridge temperature ranges from 4.2°C - 12.3°C. Pizza sauce was recorded at 10.1°C with probe thermometer (calibrated). Operator directed to move foods to another fridge. Recommended to keep a thermometer inside the fridge.	
303	foods in the walk-in-cooler (bakery), stored without labelling. Foods must be stored with proper labelling i.e name and date of preparation.	
402/ 403	Food contact surfaces in the bakery and food preparation area not being sanitized with food grade sanitizer. Education provided to the operator. Test strips provided to operator.	



**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				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	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)
404	In bakery, a bottle filled with transparent fluid was stored on the counter. The bottle not labelled with the name of the product.	
502/506	In food preparation area, sanitizing step is not followed after wash and rinse. Education provided to the operator. Utensils, dishes, counter tops, equipment must be sanitized after wash and rinse. Chlorine test strips provided to the operator.	
Note:-	Ensure food preparation area, prep table fridge is functioning properly before using it.	
205	A valid food safety certificate holder must be available at all times.	

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

Person in Charge Name: STEVEN C ANDERSON	Environmental Health Officer Name: HETTI MATTOO
Person in Charge Signature:	Environmental Health Officer Signature:
Date (d/m/y): 12/14/2022	Date (d/m/y): Dec 14, 2022