July 12, 2019

Dear [Redacted]:

Re: Your request for access to information under Part II of the Access to Information and Protection of Privacy Act [Our File #: SNL-076-2019]

On June 21, 2019, Service NL received your request for access to the following records/information:

For the hotel in Wabush (known as Sir Grenfell in past) Copies of all correspondence and reports (incl elect) from January 1, 2018 to June 19, 2019

I am pleased to inform you that a decision has been made by Service NL to provide access to some of the requested information. In particular, access is granted to the following records:


Access to the remaining records, and/or information contained within the records, has been refused in accordance with the following exceptions to disclosure, as specified in the Access to Information and Protection of Privacy Act (the Act):

Section 40(1): “The head of the public body shall refuse to disclose personal information to an applicant where the disclosure would be an unreasonable invasion of a third party’s personal privacy.”

As required by 8(2) of the Act, we have severed information that is unable to be disclosed and have provided you with as much information as possible. In accordance with your request for a copy of the records, the appropriate copies have been enclosed.

Please note, summary results can be found on the Service NL website at the following link: https://www.servicenl.gov.nl.ca/inspections/index.html

Please be advised that you may appeal this decision and ask the Information and Privacy Commissioner to review the decision to provide partial access to the requested information, as set out in section 42 of the Act (a copy of this section of the Act has been enclosed for your reference). A request to the Commissioner must be made in writing within 15 business days of the date of this letter or within a longer period that may be allowed by the
Commissioner. Your appeal should identify your concerns with the request and why you are submitting the appeal.

The appeal may be addressed to the Information and Privacy Commissioner is as follows:

Office of the Information and Privacy Commissioner
2 Canada Drive
P. O. Box 13004, Stn. A
St. John’s, NL. A1B 3V8
Telephone: (709) 729-6309
Toll-Free: 1-877-729-6309
Facsimile: (709) 729-6500

You may also appeal directly to the Supreme Court Trial Division within 15 business days after you receive the decision of the public body, pursuant to section 52 of the Act (a copy of this section of the Act has been enclosed for your reference).

Please be advised that responsive records will be published following a 72-hour period after the response is sent electronically to you or five business days in the case where records are mailed to you. It is the goal to have the responsive records posted to the Completed Access to Information Requests website within one business day following the applicable period of time. Please note that requests for personal information will not be posted online.

If you have any further questions, please feel free to contact me by telephone at 709-729-0071 or by e-mail at FrankWalsh@gov.nl.ca.

Sincerely,

[Signature]

FRANK WALSH
ATIPP Coordinator
Service NL

Enclosures
Disclosure harmful to personal privacy

40. (1) The head of a public body shall refuse to disclose personal information to an applicant where the disclosure would be an unreasonable invasion of a third party's personal privacy.

(2) A disclosure of personal information is not an unreasonable invasion of a third party's personal privacy where

(a) the applicant is the individual to whom the information relates;

(b) the third party to whom the information relates has, in writing, consented to or requested the disclosure;

(c) there are compelling circumstances affecting a person's health or safety and notice of disclosure is given in the form appropriate in the circumstances to the third party to whom the information relates;

(d) an Act or regulation of the province or of Canada authorizes the disclosure;

(e) the disclosure is for a research or statistical purpose and is in accordance with section 70;

(f) the information is about a third party's position, functions or remuneration as an officer, employee or member of a public body or as a member of a minister's staff;

(g) the disclosure reveals financial and other details of a contract to supply goods or services to a public body;

(h) the disclosure reveals the opinions or views of a third party given in the course of performing services for a public body, except where they are given in respect of another individual;

(i) public access to the information is provided under the Financial Administration Act;

(j) the information is about expenses incurred by a third party while travelling at the expense of a public body;

(k) the disclosure reveals details of a licence, permit or a similar discretionary benefit granted to a third party by a public body, not including personal information supplied in support of the application for the benefit;

(l) the disclosure reveals details of a discretionary benefit of a financial nature granted to a third party by a public body, not including

(i) personal information that is supplied in support of the application for the benefit, or

(ii) personal information that relates to eligibility for income and employment support under the Income and Employment Support Act or to the determination of income or employment support levels; or
(m) the disclosure is not contrary to the public interest as described in subsection (3) and reveals only the following personal information about a third party:

(i) attendance at or participation in a public event or activity related to a public body, including a graduation ceremony, sporting event, cultural program or club, or field trip, or

(ii) receipt of an honour or award granted by or through a public body.

(3) The disclosure of personal information under paragraph (2)(m) is an unreasonable invasion of personal privacy where the third party whom the information is about has requested that the information not be disclosed.

(4) A disclosure of personal information is presumed to be an unreasonable invasion of a third party's personal privacy where

(a) the personal information relates to a medical, psychiatric or psychological history, diagnosis, condition, treatment or evaluation;

(b) the personal information is an identifiable part of a law enforcement record, except to the extent that the disclosure is necessary to dispose of the law enforcement matter or to continue an investigation;

(c) the personal information relates to employment or educational history;

(d) the personal information was collected on a tax return or gathered for the purpose of collecting a tax;

(e) the personal information consists of an individual's bank account information or credit card information;

(f) the personal information consists of personal recommendations or evaluations, character references or personnel evaluations;

(g) the personal information consists of the third party's name where

(i) it appears with other personal information about the third party, or

(ii) the disclosure of the name itself would reveal personal information about the third party; or

(h) the personal information indicates the third party's racial or ethnic origin or religious or political beliefs or associations.

(5) In determining under subsections (1) and (4) whether a disclosure of personal information constitutes an unreasonable invasion of a third party’s personal privacy, the head of a public body shall consider all the relevant circumstances, including whether

(a) the disclosure is desirable for the purpose of subjecting the activities of the province or a public body to public scrutiny;

(b) the disclosure is likely to promote public health and safety or the protection of the environment;
(c) the personal information is relevant to a fair determination of the applicant's rights;

(d) the disclosure will assist in researching or validating the claims, disputes or grievances of aboriginal people;

(e) the third party will be exposed unfairly to financial or other harm;

(f) the personal information has been supplied in confidence;

(g) the personal information is likely to be inaccurate or unreliable;

(h) the disclosure may unfairly damage the reputation of a person referred to in the record requested by the applicant;

(i) the personal information was originally provided to the applicant; and

(j) the information is about a deceased person and, if so, whether the length of time the person has been deceased indicates the disclosure is not an unreasonable invasion of the deceased person’s personal privacy.
Access or correction complaint

42. (1) A person who makes a request under this Act for access to a record or for correction of personal information may file a complaint with the commissioner respecting a decision, act or failure to act of the head of the public body that relates to the request.

(2) A complaint under subsection (1) shall be filed in writing not later than 15 business days

(a) after the applicant is notified of the decision of the head of the public body, or the date of the act or failure to act; or

(b) after the date the head of the public body is considered to have refused the request under subsection 16(2).

(3) A third party informed under section 19 of a decision of the head of a public body to grant access to a record or part of a record in response to a request may file a complaint with the commissioner respecting that decision.

(4) A complaint under subsection (3) shall be filed in writing not later than 15 business days after the third party is informed of the decision of the head of the public body.

(5) The commissioner may allow a longer time period for the filing of a complaint under this section.

(6) A person or third party who has appealed directly to the Trial Division under subsection 52(1) or 53(1) shall not file a complaint with the commissioner.

(7) The commissioner shall refuse to investigate a complaint where an appeal has been commenced in the Trial Division.

(8) A complaint shall not be filed under this section with respect to

(a) a request that is disregarded under section 21;

(b) a decision respecting an extension of time under section 23;

(c) a variation of a procedure under section 24; or

(d) an estimate of costs or a decision not to waive a cost under section 26.

(9) The commissioner shall provide a copy of the complaint to the head of the public body concerned.
Direct appeal to Trial Division by an applicant

52. (1) Where an applicant has made a request to a public body for access to a record or correction of personal information and has not filed a complaint with the commissioner under section 42, the applicant may appeal the decision, act or failure to act of the head of the public body that relates to the request directly to the Trial Division.

(2) An appeal shall be commenced under subsection (1) not later than 15 business days

(a) after the applicant is notified of the decision of the head of the public body, or the date of the act or failure to act; or

(b) after the date the head of the public body is considered to have refused the request under subsection 16(2).

(3) Where an applicant has filed a complaint with the commissioner under section 42 and the commissioner has refused to investigate the complaint, the applicant may commence an appeal in the Trial Division of the decision, act or failure to act of the head of the public body that relates to the request for access to a record or for correction of personal information.

(4) An appeal shall be commenced under subsection (3) not later than 15 business days after the applicant is notified of the commissioner’s refusal under subsection 45(2).
Food Premises Inspection Report

This inspection was carried out by an Environmental Health Officer with Service NL

Inspections are carried out under the authority of the Food Premises Act and Food Premises Regulations

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.
- 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.

For food safety information visit
www.health.gov.nl.ca/health/publichealth/envhealth/foodsaftyinfo.html
Based on the inspection performed today, the critical items identified below are violations of the Food Premises Regulations and/or the Food Retail and Food Services Code of Canada. 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 closure of your establishment.

### COMPLIANCE STATUS

<table>
<thead>
<tr>
<th>Time/Temperature of Potentially Hazardous Foods</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>101 Cold holding temperatures ≤ 4°C</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>102 Hot holding temperatures ≥ 60°C</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>103 Proper cooking of raw food of animal origin</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>104 Proper cooling time &amp; temperatures</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>106 Adequate equipment to maintain food temperatures</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>106 Proper monitoring of temperatures</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>107 Proper reheating procedures for hot holding</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>108 Proper thawing procedures</td>
<td>Y</td>
<td>NA</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Personal Hygiene of Food Service Workers</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>201 Hands clean &amp; properly washed</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>203 Food handlers free of disease or condition that may spread through food</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>204 Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food</td>
<td>Y</td>
<td>NA</td>
</tr>
</tbody>
</table>

### Food, Water and Ice from Approved Sources

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food obtained from approved sources</td>
<td>Y</td>
<td>NOB</td>
</tr>
<tr>
<td>Food in good condition, safe &amp; unadulterated</td>
<td>Y</td>
<td>NOB</td>
</tr>
<tr>
<td>Food properly labeled</td>
<td>Y</td>
<td>NOB</td>
</tr>
</tbody>
</table>

### Potentially Hazardous Foods Protected

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food separated and protected</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>Food contact surfaces cleaned and sanitized</td>
<td>Y</td>
<td>NA</td>
</tr>
<tr>
<td>Facility free of pests (vermin &amp; insects)</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>Toxic chemicals properly labeled, stored or used to prevent food contamination</td>
<td>Y</td>
<td>N</td>
</tr>
</tbody>
</table>

### Other

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>001</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>002</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>003</td>
<td>Y</td>
<td>N</td>
</tr>
</tbody>
</table>

### Food Temperature Observations

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp (°C)</th>
<th>Item/Location</th>
<th>Temp (°C)</th>
<th>Item/Location</th>
<th>Temp (°C)</th>
<th>Item/Location</th>
<th>Temp (°C)</th>
</tr>
</thead>
</table>

### Observations and Corrective Actions

Bar: Head counter (food contact).

Observations and Corrective Action(s):

Premises operating under satisfactory condition.
Based on the inspection performed today, the non-critical items identified below are violations of the Food Premises Regulations and/or the Food Retail and Food Services Code of Canada. Non-critical items must be corrected before the next routine inspection, or by a date specified by inspector. Failure to comply with any time limits for corrections specified may result in closure of your establishment.

**COMPLIANCE STATUS**

**Food Equipment and Utensils**

- 501 Adequate facilities available to wash, rinse and sanitize utensils and/or equipment
  - Y N NA NOB
- 502 Appropriate procedures followed for mechanical and/or manual dishwashing
  - Y N NA NOB
- 503 Proper storage of frozen food items
  - Y N NA NOB
- 504 Food storage containers not used for other purposes
  - Y N NA NOB
- 505 Equipment and utensils that contact food are corrosion resistant and non-toxic
  - Y N NA NOB
- 506 Equipment in good repair, cleaned and sanitized
  - Y N NA NOB

**Physical Facilities**

- 601 Food contact surfaces properly constructed or located, Acceptable material used
  - Y (X) NA NOB
- 602 Hot & cold water available, adequate pressure
  - Y N NA NOB
- 603 Proper disposal of sewage & waste water
  - Y N NA NOB
- 604 Toilet facilities: properly constructed, supplied and cleaned
  - Y N NA NOB
- 605 Adequate lighting; lighting protected
  - Y N NA NOB
- 606 Adequate mechanical ventilation
  - Y N NA NOB

**General Sanitation**

- 701 Garbage & refuse properly disposed and facilities maintained
  - Y N NA NOB
- 702 Non-food contact surfaces properly constructed, in good repair and clean
  - Y N NA NOB
- 703 Food handlers properly attired
  - Y N NA NOB
- 704 Adequate protection from vermin and insects
  - Y N NA NOB
- 705 Living or sleeping quarters separated from food service area
  - Y N NA NOB
- 706 Premises free of live birds and animals
  - Y N NA NOB

**Testing Devices/Logging of Temperatures**

- 801 Proper location of thermometers and thermometers working accurately
  - Y N NA NOB
- 802 Working dishwasher temperature and pressure gauges
  - Y N NA NOB
- 803 Chemical test kits and/or papers provided
  - Y N NA NOB
- 804 Temperature logs maintained for refrigerated storage units (Non-regulatory requirement)
  - Y N NA NOB

**Other**

- 901 Y N NA NOB
- 902 Y N NA NOB

**Observations and Corrective Actions**

**Item Number**

<table>
<thead>
<tr>
<th>Observation</th>
<th>Corrective Action(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>601</td>
<td>Food Contact Surface - Table Constructed of solid steel and cutting board on other side, top surfaces - 11a on table in order, delivery in 7-6 week max 2 weeks</td>
</tr>
</tbody>
</table>

**Correction Date (If applicable)**

<table>
<thead>
<tr>
<th>DD</th>
<th>MM</th>
<th>YY</th>
</tr>
</thead>
<tbody>
<tr>
<td>04</td>
<td>11</td>
<td>19</td>
</tr>
</tbody>
</table>

**LEGEND**

Circle the appropriate letter to indicate whether:

- Y - in compliance
- N - not in compliance
- NOB - not observed
- NA - not applicable

Indicate with a check mark whether:

- R - repeat violation
- CDI - controlled during inspection

**Inspection Results**

- Number of critical items
- Number of non-critical items
- Number of repeat critical items
- Number of repeat non-critical items

**Enforcement Action**

- Is another re-inspection required? [ ] Yes ☐ No [ ]
- Approximate date of re-inspection [ ]

**Verification**

- Signature of person in charge
- Date [ ]

- Inspector's signature
- Date [ ]
Time/Temperature of Potentially Hazardous Foods

101 Cold Holding Temperatures ≤4°C
- Potentially hazardous food temperatures are in excess of 4°C.
- Potentially hazardous foods are not stored in a manner that allows for quick cooling.

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

103 Cooking Raw Foods of Animal Origin
- Raw foods of animal origin and food mixtures containing raw foods of animal origin are not cooked to heat all parts of the food to the minimum temperature and for the minimum times outlined for different foods as recommended 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 are not stored to ensure that all parts of the food are heated to the minimum temperatures and for the minimum times outlined above.

104 Proper Cooling Time & Temperature
- 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.

105 Adequate Equipment to Maintain Food Temperatures
- Inadequate equipment/space available for keeping all potentially hazardous food at 4°C or less.
- Inadequate equipment for proper holding temperatures of hot food.

106 Proper Monitoring of Temperatures
- 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 these 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.

107 Proper Reheating Procedures
- 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 exceeds 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.

108 Proper Thawing Procedures for Frozen Food
- 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

201 Hands Clean & Properly Washed
- 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.

202 Adequate Hand washing Facilities Supplied & Accessible
- Hand washing facilities for food handlers are not accessible.
- Hand washing facilities not supplied with soap and hand dryer (or disposable paper towels).

203 Food Handlers Free of Disease or Condition that may Spread Through Food
- 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 retraining from handling foods entirely.

204 Food Handlers Using Proper Utensils and/or Procedures to Avoid Unnecessary Hand Contact With Cooked/Prepared Food
- 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

301 Food & Water Obtained from Approved Sources
- Meet and fish from unapproved sources.
- Pasteurized 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.

302 Food in Good Condition, Safe & Unadulterated
- Food products found to be unclean, temperature abused, contaminated, damaged in any way unsafe not rejected or segregated and/or the food is available for consumption.
- Canned foods in unsatisfactory condition (leaking, dented, rusted or swollen).
- Eggs dirty or cracked.

303 Food Properly Labeled
- 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

401 Food Separated & Protected
- 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.

402 Food Contact Surfaces Cleaned & Sanitized
- No approved sanitizing solution on premises; wiping cloths dirty and/or improperly stored (sanitizer not used).
- Food contact surfaces not washed, rinsed and sanitized after each use and during times when contamination may have occurred.

403 Facility Free of Pests (Vermin & Insects)
- Evidence of vermin or insect pests in facility's food areas.
- Evidence of vermin or insect pests in facility's non-food areas.
- Evidence of other pests in facilities food or non-food areas.
- Insect control devices not installed or working, where needed.

404 Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contamination
- 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.
Food Premises Inspection Report

This inspection was carried out by an Environmental Health Officer with Service NL

Inspections are carried out under the authority of the Food Premises Act and Food Premises Regulations

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.
- 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.

For food safety information visit www.health.gov.nl.ca/health/publichealth/envhealth/foodsafetyinfo.html
Based on the inspection performed today, the critical items identified below are violations of the Food Premises Regulations and/or the Food Retail and Food Services Code of Canada. 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 closure of your establishment.

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<td>N NOB</td>
</tr>
<tr>
<td>106 Proper monitoring of temperatures</td>
<td>Y</td>
<td>N NOB</td>
</tr>
<tr>
<td>107 Proper reheating procedures for hot holding</td>
<td>Y</td>
<td>N NOB</td>
</tr>
<tr>
<td>108 Proper thawing procedures</td>
<td>Y</td>
<td>N NOB</td>
</tr>
</tbody>
</table>

**Food, Water and Ice from Approved Sources**

<table>
<thead>
<tr>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>301</td>
<td>Y N NOB</td>
</tr>
<tr>
<td>302</td>
<td>Y N NOB</td>
</tr>
<tr>
<td>303</td>
<td>Y N NOB</td>
</tr>
</tbody>
</table>

**Potentially Hazardous Foods Protected**

<table>
<thead>
<tr>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>401</td>
<td>Y N NOB</td>
</tr>
<tr>
<td>402</td>
<td>Y N NOB</td>
</tr>
<tr>
<td>403</td>
<td>Y N NOB</td>
</tr>
<tr>
<td>404</td>
<td>Y N NOB</td>
</tr>
</tbody>
</table>

**Personal Hygiene of Food Service Workers**

<table>
<thead>
<tr>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>201</td>
<td>Y N NOB</td>
</tr>
<tr>
<td>202</td>
<td>Y N NOB</td>
</tr>
<tr>
<td>203</td>
<td>Y N NOB</td>
</tr>
<tr>
<td>204</td>
<td>Y N NOB</td>
</tr>
</tbody>
</table>

**Food Temperature Observations**

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp (°C)</th>
<th>Item/Location</th>
<th>Temp (°C)</th>
<th>Item/Location</th>
<th>Temp (°C)</th>
<th>Item/Location</th>
<th>Temp (°C)</th>
</tr>
</thead>
</table>

**Observations and Corrective Actions**

The wooden table (Birch wood) needs to be covered with impermeable surface (i.e. Peva Aperi Close).
Based on the inspection performed today, the non-critical items identified below are violations of the Food Premises Regulations and/or the Food Retail and Food Services Code of Canada. Non-critical items must be corrected before the next routine inspection, or by a date specified by inspector. Failure to comply with any time limits for corrections specified may result in closure of your establishment.

### General Sanitation

<table>
<thead>
<tr>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>701</td>
<td>Garbage &amp; refuse properly disposed and facilities maintained</td>
</tr>
<tr>
<td>702</td>
<td>Non-food contact surfaces properly constructed, in good repair and clean</td>
</tr>
<tr>
<td>703</td>
<td>Food handlers properly attired</td>
</tr>
<tr>
<td>704</td>
<td>Adequate protection from vermin and insect pests</td>
</tr>
<tr>
<td>705</td>
<td>Living or sleeping quarters separated from food service area</td>
</tr>
<tr>
<td>706</td>
<td>Premises free of live birds and animals</td>
</tr>
</tbody>
</table>

### Testing Devices/Logging of Temperatures

<table>
<thead>
<tr>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>801</td>
<td>Proper location of thermometers and thermometers working accurately</td>
</tr>
<tr>
<td>802</td>
<td>Working dishwasher temperature and pressure gauges</td>
</tr>
<tr>
<td>803</td>
<td>Chemical test kits and/or papers provided</td>
</tr>
<tr>
<td>804</td>
<td>Temperature logs maintained for refrigerated storage units (non-regulatory requirement)</td>
</tr>
</tbody>
</table>

### Other

<table>
<thead>
<tr>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>901</td>
<td></td>
</tr>
<tr>
<td>902</td>
<td></td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

**Observations and Corrective Action(s)**

**03 - need test strip to test sanitizers**

**Correction Date (if applicable)**: 2/06/10

---

### LEGEND

Circle the appropriate letter to indicate whether:
- Y - in compliance
- N - not in compliance
- NOB - not observed
- NA - not applicable

Indicate with a check mark whether:
- R - repeat violation
- CDI - controlled during inspection

---

### Inspection Results

<table>
<thead>
<tr>
<th>Number of non-critical items</th>
<th>Number of repeat non-critical items</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>0</td>
</tr>
</tbody>
</table>

### Enforcement Action

<table>
<thead>
<tr>
<th>Is another re-inspection required?</th>
<th>Yes [ ]</th>
<th>No [ ]</th>
</tr>
</thead>
</table>

**Approximate date of re-inspection**: DDM YYYY

<table>
<thead>
<tr>
<th>Is the establishment closed?</th>
<th>Yes [ ]</th>
<th>No [ ]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Has food been discarded?</td>
<td>Yes [ ]</td>
<td>No [ ]</td>
</tr>
<tr>
<td>Have food samples been collected?</td>
<td>Yes [ ]</td>
<td>No [ ]</td>
</tr>
<tr>
<td>Other</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Verification

**Signature of person in charge**: 

**Date**: DDM YYYY

**Inspector's signature**: 

**Date**: 2/12/16
Time/Temperature of Potentially Hazardous Foods

101 Cold Holding Temperatures <4°C
- Potentially hazardous food temperatures are in excess of 4°C.
- Potentially hazardous foods are not stored in a manner that allows for quick cooling.

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

103 Cooking Raw Foods of Animal Origin
- Raw foods of animal origin and food mixtures containing raw foods of animal origin are not cooked to heat all parts of the food to the minimum temperature and for the minimum times outlined for different foods as recommended in Appendix B of the Food Retail and Food Service Code of Canada.
- Raw foods of animal origin and food mixtures containing raw foods of animal origin are not stirred to ensure that all parts of the food are heated to the minimum temperatures and for the minimum times outlined above.

104 Proper Cooling Time & Temperature
- 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.

105 Adequate Equipment to Maintain Food Temperatures
- Inadequate equipment/space available for keeping all potentially hazardous food at 4°C or less.
- Inadequate equipment for proper holding temperatures of hot food.

106 Proper Monitoring of Temperatures
- 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.

107 Proper Reheating Procedures
- 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 exceeds 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.

108 Proper Thawing Procedures for Frozen Food
- 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

201 Hands Clean & Properly Washed
- 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.

202 Adequate Hand Washing Facilities Supplied & Accessible
- Hand washing facilities for food handlers are not accessible.
- Hand washing facilities not supplied with soap and hand dryer (or disposable paper towels).

203 Food Handlers Free of Disease or Condition that may Spread Through Food
- 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 refraining from handling foods entirely.

204 Food Handlers Using Proper Utensils and/or Procedures to Avoid Unnecessary Hand Contact With Cooked/Prepared Food
- Food handlers not handling 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 handle 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

301 Food & Water Obtained from Approved Sources
- Meat and fish from unsupervised 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.

302 Food in Good Condition, Safe & Unadulterated
- 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.

303 Food Properly Labeled
- 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

401 Food Separated & Protected
- 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.

402 Food Contact Surfaces Cleaned & Sanitized
- No approved sanitizing solution on premises; wiping cloths dirty and/or improperly stored (sanitizer not used).
- Food contact surfaces not washed, rinsed and sanitized after each use and following times when contamination may have occurred.

403 Facility Free of Pests (Vermin & Insects)
- Evidence of vermin or insect pests in facility's food areas.
- Evidence of vermin or insect pests in facility's non-food areas.
- Evidence of other pests in facilities food or non-food areas.
- Insect control devices not installed or working were needed.

404 Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contamination
- 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.
## Food Premises Risk Categorization Questionnaire

### Establishment Name:
Grenfell Restaurant

### Address:
Wabush

### Contact Name:

### Telephone Number:

### E-mail Address:

### Risk Category:
Moderate

### 1. Type of Food and Intended Uses

<table>
<thead>
<tr>
<th>Description</th>
<th>Check one of a, b, c or d</th>
<th>Circle corresponding score</th>
</tr>
</thead>
<tbody>
<tr>
<td>a) High risk foods that are ready-to-eat when served or sold to the consumer</td>
<td></td>
<td>40</td>
</tr>
<tr>
<td>b) Medium risk foods that are ready-to-eat when served or sold to the consumer</td>
<td></td>
<td>25</td>
</tr>
<tr>
<td>c) High or medium risk foods that are not ready-to-eat</td>
<td></td>
<td>25</td>
</tr>
<tr>
<td>d) Low risk foods that may or may not be ready-to-eat</td>
<td></td>
<td>10</td>
</tr>
</tbody>
</table>

### 2. Food Preparation and Processing

<table>
<thead>
<tr>
<th>Description</th>
<th>Check one of a, b, c or d</th>
<th>Circle corresponding score</th>
</tr>
</thead>
<tbody>
<tr>
<td>a) Extensive handling or preparation of high or medium risk foods</td>
<td></td>
<td>40</td>
</tr>
<tr>
<td>b) Limited handling or preparation (cooking, serving) of high or medium risk foods</td>
<td></td>
<td>25</td>
</tr>
<tr>
<td>c) Handling or preparation of unpackaged low risk foods</td>
<td></td>
<td>10</td>
</tr>
<tr>
<td>d) a, b, or c do not apply</td>
<td></td>
<td>0</td>
</tr>
</tbody>
</table>

### Additional Factors

<table>
<thead>
<tr>
<th>Description</th>
<th>Check all that apply</th>
<th>Circle corresponding score</th>
</tr>
</thead>
<tbody>
<tr>
<td>c) Manufacturing cook/chili foods; small scale cooked meat or seafood products (smoking, curing) and/or vacuum packaging or aseptic packing of low acid foods</td>
<td></td>
<td>20</td>
</tr>
<tr>
<td>f) Provides catering services off site</td>
<td></td>
<td>20</td>
</tr>
</tbody>
</table>

### 3. Equipment and Facility

<table>
<thead>
<tr>
<th>Description</th>
<th>Check all that apply</th>
<th>Circle corresponding score</th>
</tr>
</thead>
<tbody>
<tr>
<td>a) Insufficient refrigeration equipment or hot holding equipment to maintain food temperatures at correct standards</td>
<td></td>
<td>15</td>
</tr>
<tr>
<td>b) Food preparation area or kitchen is small, insufficient space, has poor layout, inadequate lighting or ventilation</td>
<td></td>
<td>15</td>
</tr>
<tr>
<td>c) Equipment or facility surfaces are not easily cleanable, in disrepair or need replacing</td>
<td></td>
<td>15</td>
</tr>
<tr>
<td>d) Equipment and facility is satisfactory or better</td>
<td></td>
<td>0</td>
</tr>
</tbody>
</table>

### Page 1 Subtotal
65
Food - Risk Inspection (40012) Closed 9 Grenfell Drive, Wabush, NL, A0R1B0, CAN

Team
Assigned User
Benji Singh Mangal
Baseline Start Date
Nov 01, 2018
Baseline End Date

To Start
Nov 01, 2018 00:00:00

To End

Sign Off User
Melanie House

Comments

Days Elapsed
60

Process Info

<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>A) Food Types &amp; int. Use (4)</td>
<td></td>
</tr>
<tr>
<td>High Risk Foods that are Ready to Eat when served or...</td>
<td>Yes</td>
</tr>
<tr>
<td>Medium Risk Foods that are Ready to Eat when serve...</td>
<td>Yes</td>
</tr>
<tr>
<td>High or Medium Risk Foods that are not Ready to Eat</td>
<td>Yes</td>
</tr>
<tr>
<td>Low Risk foods that may or may not be Ready to Eat</td>
<td>Yes</td>
</tr>
<tr>
<td>B) Food Prep &amp; Processing (6)</td>
<td></td>
</tr>
<tr>
<td>Extensive handling or preparation of high or medium ri...</td>
<td>Yes</td>
</tr>
</tbody>
</table>

https://amanda.psnl.ca/backoffice/core/home.zhtml
Inspection Risk Score
Inspection Risk Assessment Desc.
  + J) Standard Insp. Results (4)
Number of Critical Items
Number of Non-Critical Items
Number of Repeat Critical Items
Number of Repeat Non-Critical Items
  + K) Enforcement Action (6)
Is Additional Inspection Required?
Approximate Date of Additional Inspection?
Is the establishment closed?
Have food samples been collected?
Has food been discarded?
Enforcement Action - Other
  + L) Verification (2)
Signature of Person In Charge Received?
Date of Signature Reception

Attempts
  ☰ Options
Processing D User Result Comment Time Overtime Unit Mileage
Dec 3... Meta... Impre...  H

Add New Attempt
Food Premises Inspection Report

This inspection was carried out by an Environmental Health Officer with Service NL

Inspections are carried out under the authority of the Food and Drug Act and Food Premises Regulations

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.
- 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.

For food safety information visit
www.health.gov.nl.ca/health/publichealth/envhealth/foodsafetyinfo.html
**Business Information**

Establishment Name: Granfell Restaurant

Street Address: 9 Granfell Drive

City/Town: Wabush

Is Licence Posted? Yes [ ] No [ ]

Licence Number: 99966

Date of Inspection: 11-04-18

**Reason for Inspection**

Routine Inspection [ ]

Complaint [ ]

Illness [ ]

Follow-up Inspection [ ]

If follow-up, date of previous inspection: 11-01-

**Based on the inspection performed today, the critical items identified below are violations of the Food Premises Regulations and/or the Food Retail and Food Services Code of Canada. 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 closure of your establishment.**

### COMPLIANCE STATUS

<table>
<thead>
<tr>
<th>Time/Temperature of Potentially Hazardous Foods</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold holding temperatures ≤ 4°C</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>Hot holding temperatures ≥ 60°C</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>Proper cooking of raw food of animal origin</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>Proper cooling time &amp; temperatures</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>Adequate equipment to maintain food temperatures</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>Proper monitoring of temperatures</td>
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<td>Y</td>
<td>N</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Personal Hygiene of Food Service Workers</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hands clean &amp; properly washed</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>Adequate hand washing facilities supplied &amp; accessible</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>Food handlers free of disease or condition that may spread through food</td>
<td>Y</td>
<td>N</td>
</tr>
<tr>
<td>Food handlers using proper utensils to avoid unnecessary hand contact with cooked/prepared food</td>
<td>Y</td>
<td>N</td>
</tr>
</tbody>
</table>

### Food, Water and Ice from Approved Sources

<table>
<thead>
<tr>
<th>CDI</th>
</tr>
</thead>
<tbody>
<tr>
<td>301 Food obtained from approved sources</td>
</tr>
<tr>
<td>302 Food in good condition, safe &amp; unabraded</td>
</tr>
<tr>
<td>303 Food properly labeled</td>
</tr>
</tbody>
</table>

### Potentially Hazardous Foods Protected

<table>
<thead>
<tr>
<th>CDI</th>
</tr>
</thead>
<tbody>
<tr>
<td>401 Food separated and protected</td>
</tr>
<tr>
<td>402 Food contact surfaces cleaned and sanitized</td>
</tr>
<tr>
<td>403 Facility free of pests (vermin &amp; insects)</td>
</tr>
<tr>
<td>404 Toxic chemicals properly labeled, stored or used to prevent food contamination</td>
</tr>
</tbody>
</table>

### Other

<table>
<thead>
<tr>
<th>CDI</th>
</tr>
</thead>
<tbody>
<tr>
<td>001</td>
</tr>
<tr>
<td>002</td>
</tr>
<tr>
<td>003</td>
</tr>
</tbody>
</table>

**Food Temperature Observations**

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp (°C)</th>
<th>Item/Location</th>
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</tbody>
</table>

**Observations and Corrective Actions**

**Observations and Corrective Action(s)**

Premise Satisfactory at time of Inspection
Based on the inspection performed today, the non-critical items identified below are violations of the Food Premises Regulations and/or the Food Retail and Food Services Code of Canada. Non-critical items must be corrected before the next routine inspection, or by a date specified by inspector. Failure to comply with any time limits for corrections specified may result in closure of your establishment.

### COMPLIANCE STATUS

<table>
<thead>
<tr>
<th>Food Equipment and Utensils</th>
<th>CDI</th>
<th>R</th>
<th>General Sanitation</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>501 Adequate facilities available to wash, rinse and sanitize utensils and/or equipment</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>502 Appropriate procedures followed for mechanical and/or manual dishwashing</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>503 Proper storage of frozen food items</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>504 Food storage containers not used for other purposes</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>505 Equipment and utensils that contact food are corrosion resistant and non-toxic</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>506 Equipment in good repair, cleaned and sanitized</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Physical Facilities</td>
<td>CDI</td>
<td>R</td>
<td>Testing Devices/Logging of Temperatures</td>
<td>CDI</td>
<td>R</td>
</tr>
<tr>
<td>------------------------</td>
<td>-----</td>
<td>---</td>
<td>-------------------------------------</td>
<td>-----</td>
<td>---</td>
</tr>
<tr>
<td>601 Food contact surfaces properly constructed or located, Acceptable material used</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>602 Hot &amp; cold water available, adequate pressure</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>603 Proper disposal of sewage &amp; waste water</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>604 Toilet facilities: properly constructed, supplied and cleaned</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>605 Adequate lighting: lighting protected</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
<tr>
<td>606 Adequate mechanical ventilation</td>
<td>Y</td>
<td>N</td>
<td>NOB</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Observations and Corrective Action(s)</th>
<th>Correction Date (If applicable)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### LEGEND

- **Y** - in compliance
- **N** - not in compliance
- **NOB** - not observed
- **NA** - not applicable

**Circle the appropriate letter to indicate whether:**

**Indicate with a check mark whether:**

- R - repeat violation
- CDI - controlled during inspection

### Inspection Results

<table>
<thead>
<tr>
<th>Item</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of critical items</td>
<td></td>
</tr>
<tr>
<td>Number of non-critical items</td>
<td></td>
</tr>
<tr>
<td>Number of repeat critical items</td>
<td></td>
</tr>
<tr>
<td>Number of repeat non-critical items</td>
<td></td>
</tr>
</tbody>
</table>

### Enforcement Action

- Is another re-inspection required? [ ] Yes [ ] No
- Approximate date of re-inspection [ ] [ ] [ ] [ ] [ ]

- Is the establishment closed? [ ] Yes [ ] No
- Has food been discarded? [ ] Yes [ ] No
- Have food samples been collected? [ ] Yes [ ] No
- Other

### Verification

- Signature of person in charge: [ ]
- Date: [ ]

- Inspector's signature: [ ]
- Date: [ ]
Time/Temperature of Potentially Hazardous Foods

101 Cold Holding Temperatures ≤4°C
- Potentially hazardous food temperatures are in excess of 4°C.
- Potentially hazardous foods are not stored in a manner that allows for quick cooling.

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

103 Cooking Raw Foods of Animal Origin
- Raw foods of animal origin and food mixtures containing raw foods of animal origin are not cooled to heat all parts of the food to the minimum temperature and for the minimum times outlined for different foods as recommended 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 are not stirred to ensure that all parts of the food are heated to the minimum temperatures and for the minimum times outlined above.

104 Proper Cooling Time & Temperature
- 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.

105 Adequate Equipment to Maintain Food Temperatures
- Inadequate equipment/space available for keeping all potentially hazardous food at 4°C or less.
- Inadequate equipment for proper holding temperatures of hot food.

106 Proper Monitoring of Temperatures
- 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.

107 Proper Reheating Procedures
- 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 exceeds 2 hours.
- Potentially hazardous foods that have been cooled, cooled to 4°C, reheated and then re-cooled to 4°C served, for immediate service, not reheated to 74°C or higher.

108 Proper Thawing Procedures for Frozen Food
- 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

201 Hands Clean & Properly Washed
- 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.

202 Adequate Hand washing Facilities Supplied & Accessible
- Hand washing facilities for food handlers are not accessible.

Food Handlers Free of Disease or Condition that may Spread Through Food
- 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 refraining from handling foods entirely.

Food Handlers Using Proper Utensils and/or Procedures to Avoid Unnecessary Hand Contact With Cooked/Prepared Food
- Food handlers not avoiding contact with exposed areas of ready-to-eat food 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

301 Food & Water Obtained from Approved Sources
- Meat and fish from unapproved sources.
- Unpasteurized milk or milk products.
- Canned goods not obtained from approved commercial processor (no homocanning).
- 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.

302 Food in Good Condition, Safe & Unsullaitated
- Food products found to be unclean, temperature abused, contaminated, damaged or in any way unsafe not rejected or segregated and/or the food not available for consumption.
- Canned goods in unsatisfactory condition (leaking, dented, rusted or swollen.
- Eggs dirty or cracked.

303 Food Properly Labeled
- 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

401 Food Separated & Protected
- 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.

402 Food Contact Surfaces Cleaned & Sanitized
- No approved sanitizing solution on premises; wiping cloths dirty and/or improperly stored (sanitizer not used).
- Food contact surfaces not washed, rinsed and sanitized after each use an following times when contamination may have occurred.

403 Facility Free of Pests (Vermin & Insects)
- Evidence of vermin or insect pests in facility’s food areas.
- Evidence of vermin or insect pests in facility’s non-food areas.
- Evidence of other pests in facilities food or non-food areas.
- Insect control devices not installed or working, where needed.

404 Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contamination
- Chemicals, cleaning and disinfecting compounds and other toxic products kept in a food premises not used in compliance with the manufacturer’s labeling, directions or specifications.
- Chemical, 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.