

# Region of Waterloo Public Health

99 Regina Street S, 3rd Floor, Waterloo ON N2J 4V3

Phone Number: (519) 575-4400

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## FOOD SAFETY INSPECTION REPORT

<b>Facility Inspected:</b> test restaurant	<b>Facility #:</b> FAC-071-99767
<b>Primary Owner:</b>	<b>Inspection #:</b> INS-071-17121
<b>Site Address:</b>	<b>Inspection Date:</b> 24-Sep-2018
	<b>Inspected By:</b>
	<b>Facility Type:</b> Restaurant
	<b>Inspection Type:</b> Required
	<b>Inspection Reasons:</b> Compliance Inspection
	<b>Risk Rating:</b> High
	<b>Violations:</b> 0

YES = In Compliance NO = Not in Compliance N/O = Not Observed at Time of Inspection N/A = Not Applicable

### Restaurant

#### Food Handling

1. Food protected from contamination or adulteration YES
  - Protect food from contamination and adulteration
  - Ensure food that was previously served to a customer is not re-served
  - Cover all food in storage
  - Store food off the floor to prevent contamination
  - Displayed food must be enclosed in a manner to prevent contamination
  - Ensure ice is made from potable water
  - Store and handle ice in a sanitary manner
  - Handle raw foods separate from ready-to-eat foods, on separate preparation surfaces, and with separate utensils to prevent contamination
  - Store raw foods separate and below cooked / ready-to-eat foods
  - Ensure racks, shelves or pallets are clean and designed to protect against contamination
  
2. Food processed in a safe manner YES
  - Process food in a manner to ensure it is safe to eat
  - Cool hazardous food from 60°C (140°F) to 20°C (68°F) within 2 hours
  - Cool hazardous food from 20°C (68°F) to 4°C (40°F) within 4 hours
  - Cook pork (pork products) and ground meats (other than poultry) at 71°C (160°F) for 15 seconds
  - Cook poultry (cut or ground) at 74°C (165°F) for 15 seconds
  - Cook food mixtures containing poultry, egg, meat, fish or another hazardous food at 74°C (165°F) for 15 seconds
  - Cook fish at 70°C (158°F) for 15 seconds
  - Cook whole poultry at 82°C (180°F) for 15 seconds
  - Reheat food to original cooking temperature within 2 hours
  - Ensure hazardous foods do not remain in the temperature range of 4C to 60C for more than 2 hours during handling, preparation or service
  
3. Food is held at 4°C (40°F) or less YES
  - Adjust or repair the refrigeration unit immediately. Do not store any hazardous foods in the unit until it is able to maintain hazardous foods at 4°C (40°F) or less
  - Ensure all hazardous foods are stored at 4°C (40°F) or less
  - Mark "Keep Refrigerated" on hazardous food container
  - Provide adequate refrigerated space for hazardous food storage
  - Thaw all hazardous foods maintaining a temperature of 4°C (40°F) or less
  
4. Hot holding: minimum of 60°C (140°F) after cooking / rapid re-heating YES

## Facility Contact:

## Facility Address:

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- *Ensure food is held above 60°C (140°F) after cooking / rapid re-heating*
5. Frozen food storage and handling YES
    - *Adjust or repair the freezer immediately*
    - *Food that is intended to be distributed, maintained, stored, transported, displayed, sold or offered for sale in a frozen state shall be kept in a frozen state until sold or prepared for use.*
  6. All food product is supplied by an inspected facility (Federal, Provincial, or Municipal) YES
    - *Ensure all food product is supplied from an inspected facility (Federal, Provincial, Municipal)*
    - *Maintain records of food purchased for one year*
  7. Refrigeration and hot-holding equipment maintained YES
    - *Provide adequate refrigeration space for food storage (sections 7 and 30)*
    - *Provide hot holding equipment space of sufficient size*
    - *Provide easily readable thermometer in refrigeration or hot-holding equipment*
  8. Certified food handler present in the food service premise YES
    - *Ensure a food handler or supervisor, who is a certified food handler, is present during all hours of operation*
  9. Food handlers who come into contact with food/utensils do so in a sanitary manner YES
    - *Ensure food handlers do not use tobacco while handling food*
    - *Ensure food handlers are clean and practice good personal hygiene*
    - *Ensure food handlers wear clean outer garments*
    - *Ensure food handlers confine hair while handling food*
    - *Ensure food handlers wash hands as often as necessary*
    - *Ensure food handlers refrain from conduct causing contamination of food and food areas*
    - *Ensure food handlers are free from infectious agent of a disease*
    - *Ensure food handlers submit to medical examination required by medical officer of health*
    - *Ensure any staff having skin disease do not work with food without approval by medical officer of health*

**Operation and Maintenance**

10. No room with food is used for sleeping purposes YES
  - *No food preparation or storage area is to be used for sleeping*
  - *No food area is to be used for sleeping*
  - *Ensure room for sleeping purposes is removed*
11. Floors, walls, and ceilings clean and in good repair and maintained in a sanitary manner YES
  - *Cleaning required around, under, and behind kitchen equipment, counters, and baseboards*
  - *Ensure ceilings are kept clean and in good repair*
  - *Ensure floors are kept clean and in good repair*
  - *Ensure floors, walls, and ceilings are tight, smooth, and non-absorbent*
  - *Ensure walls are kept clean and in good repair*
  - *Maintain carpeting in food service room in clean and sanitary condition*
12. Single service containers and articles kept free from contamination YES
  - *Maintain single service containers and articles free from contamination*
13. Separate hand washing basin provided for food handlers YES
  - *Hand washing station must be used only for hand washing of employees*
  - *Provide hand washing basin in a convenient location in the food preparation area*
  - *Provide hand washing basin in food preparation area*
  - *Ensure hand washing basin is unobstructed and accessible for hand washing*
  - *Provide adequate number of hand washing stations*
  - *Hand washing stations must be conveniently accessible by food handlers*
14. Hand washing basin with supplies of soap and paper towels in dispensers YES
  - *Provide hot and cold running water for hand washing in food preparation area*
  - *Provide paper towels in a dispenser at hand basin in food preparation area*
  - *Provide soap in a dispenser at hand basin in the food preparation area*

Facility Contact:

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- Provide hot and cold running water under pressure
  - Maintain hand washing stations with adequate supplies
15. Equipment, utensils, multi-service articles and all food contact surfaces are properly constructed and maintained YES
- Ensure equipment, utensils and or multi-service articles are of sound and tight construction
  - Ensure equipment, utensils and or multi-service articles in good repair
  - Ensure equipment, utensils and or multi-service articles are cleaned and sanitized
  - Ensure equipment, utensils, and multi-service articles are suitable for intended purposes (food-grade)
  - Ensure food contact equipment and utensils are corrosion-resistant and non-toxic
  - Ensure food contact equipment and utensils are free from cracks, crevices and open seams
  - Ensure ventilation system/exhaust hood/filters/canopy is maintained in a clean and sanitary manner
16. Furniture, equipment and appliances in food handling and storage rooms arranged and constructed to permit a clean and sanitary environment YES
- Maintain and arrange furniture to permit a clean and sanitary condition
  - Maintain and arrange equipment to permit a clean and sanitary condition
  - Maintain and arrange appliances to permit a clean and sanitary condition
  - Remove all materials not associated with the daily operation of the premises (s.7)
17. Illumination maintained in food premise as prescribed in Ontario Regulation 332/12 (Building Code) YES
- Fail to provide required illumination during all hours of operation
18. Ventilation is maintained to ensure the elimination of odours, fumes, vapours, smoke, or excessive heat YES
- Maintain ventilation system to ensure elimination of odours, fumes, vapours, smoke, or excessive heat
  - Maintain ventilation system in manner not permitting health hazard
  - Ventilation system requires thorough cleaning
  - Ensure mechanical ventilation operable
19. Garbage and waste (solid or liquid) collected and removed to ensure sanitary condition of premise YES
- Collect and remove garbage and waste as necessary to maintain sanitary conditions
  - Dispose of liquid waste in a sanitary manner
20. Food premise is protected against the entry and harbouring of pests YES
- Protect against entry, harbouring and breeding of pests
  - Maintain records of pest control measures taken
  - Retain pest control records for one year
  - Contact licensed pest control operator for insect / rodent / pest treatment and control
  - Evidence of contamination of food or food contact surfaces (e.g. by rodent droppings and urine or active insect activity)
  - Evidence of significant insect / rodent infestation
  - Provide tightly sealed entrances and / or screened entrances to prevent the entry of insects, birds, rodents, and other pests
21. Live birds and animals, other than service animals, must not be permitted in the food premise YES
- Ensure food premise is kept free from live birds or animals
22. Table covers, napkins and serviettes clean and good repair YES
- Provide clean table cover, napkin or serviettes in food service
  - Maintain table cover, napkin or serviettes in good repair in food service
23. Cloths and towels maintained in clean, good repair and not used for other purposes YES
- Change sanitizing solution for wiping cloths at a minimum of every 2 hours, or as often as necessary, to maintain the solution clean and sanitary at all times
  - Ensure wiping cloths are kept in a sanitizing solution when not in use
  - Keep cloths clean, in good repair, and restricted to a single task
  - Provide sanitizing solution for wiping cloths/rinsing large utensils/rinsing food contact surfaces

Facility Contact:

Facility Address:

24. Vending machines provided with potable water and display operator contact information YES
- Provide potable water at vending machine
  - Display operator name and telephone number on or near vending machine

**Cleaning and Sanitizing**

25. Either mechanical or manual dishwashing is provided YES
- Provide adequate equipment (manual or mechanical) for cleaning and sanitizing utensils as required
  - Provide drainage racks that are corrosion-resistant
  - Provide dishwashing sinks that are corrosion-resistant
  - Provide a 2-compartment sink of sufficient size
  - Provide a 3-compartment sink of sufficient size
26. Testing reagent used to determine concentration of sanitizer YES
- Provide and use test reagent to determine concentration of sanitizer
27. Manual dishwashing: Wash, rinse, sanitize technique YES
- Chlorine sanitizer concentration must be at least 100 parts per million at 24°C or greater for at least 45 seconds
  - Ensure clean wash / rinse water is provided
  - Ensure hot water sanitizer is at 77°C or greater for at least 45 seconds
  - Ensure manual dishwashing includes the three steps: wash, rinse, and sanitize
  - Ensure wash / rinse water is at 43°C or greater
  - Iodine concentration must be at least 25 parts per million at 24°C or greater for at least 45 seconds
  - Provide sufficient detergent or chemicals for washing or sanitizing
  - Quaternary ammonium compound must be at least 200 parts per million at 24°C or greater for at least 45 seconds
  - Use sanitizing agent for intended purpose
  - Use sanitizing agent in accordance with manufacturer's instructions
28. Mechanical dishwashing: Wash / rinse water clean, water temperature, timing cycles, sanitizer YES
- Chlorine sanitizer concentration must be at least 100 parts per million at 24°C or greater for at least 45 seconds
  - Ensure clean wash / rinse water is provided
  - Ensure hot water sanitizer is at 82°C or greater for at least 10 seconds
  - Ensure wash water is between 60°C and 71°C
  - Iodine concentration must be at least 25 parts per million at 24°C or greater for at least 45 seconds
  - Provide sufficient detergent or chemicals for washing or sanitizing
  - Quaternary ammonium compound must be at least 200 parts per million at 24°C or greater for at least 45 seconds
  - Provide an easily readable thermometer for the dishwashing and sanitizing temperatures
29. Multi-service articles and food contact surfaces cleaned and sanitized after each use and following operations where contamination may have occurred YES
- Clean and sanitize multi-service articles after each use and as often as necessary
  - Clean and sanitize food contact surfaces or equipment as often as necessary
30. Toxic or poisonous substances required for maintenance in food premises are stored and handled as prescribed in the regulation YES
- Store toxic/poisonous substances in compartment away from food or food working surfaces or utensils
  - Store toxic/poisonous substances in container bearing identifying labels
  - Use toxic/poisonous substances in a manner to prevent contamination of food and/or causing a health hazard

**Sanitary Facilities**

31. Sanitary facilities maintained as prescribed in Ontario Regulation 332/12 (Building Code) YES
- Sanitary facilities altered in floor space, toilets or washbasins without approval from a public health inspector
  - Fail to maintain design, construction and installation requirements in Building Code
32. Maintenance of sanitary facilities YES
- Maintain sanitary facility clean and in good repair
  - Equip sanitary facility with a constant supply of hot and cold running water
  - Equip sanitary facility with a supply of toilet paper

**Facility Contact:****Facility Address:**

- Equip sanitary facility with a durable, easy to clean garbage can
- Equip sanitary facility with liquid soap in a dispenser
- Equip sanitary facility with single service towels or air dryer

**Commodities**

33. Food safety procedures maintained where manufactured meats products are processed YES  
 - Develop and follow approved written food safety procedures in relation to manufactured meat products
34. Manufactured meat products adequately processed YES  
 - Process meat products in order to destroy bacteria, parasites or other forms of contamination
35. Adequate record and identifiers for manufactured meats are available and maintained YES  
 - Create and maintain records for manufactured meats  
 - Maintain records of manufactured meats for one year from the date of production  
 - Maintain records identifying types of meat manufactured  
 - Maintain records of name and address of supplier of meat products  
 - Maintain record identifying weight of meat used for production  
 - Maintain record identifying date meat products were received  
 - Identify processing plant of origin for meat supplier products
36. Meat obtained from an animal inspected under the Food Safety and Quality Act, 2001 or the Meat Inspection Act (Canada) YES  
 - Ensure meat on food premise is from an inspected animal  
 - Ensure meat on food premise is approved for use  
 - Ensure meat on food premise is stamped and labeled in accordance with the Food Safety Quality Act (Ontario) or Meat Inspection Act (Canada)
37. Uninspected game meat on food premise handled and maintained as prescribed in the regulation YES  
 - Clean equipment, food contact surfaces and utensils prior to re-use on inspected meat  
 - Ensure uninspected meat is stored in a manner preventing contact with all other foods  
 - Legibly stamp "Consumer Owned, Not for Sale" on each quarter or large section of carcass  
 - Tag the name and address of the owner on the uninspected meat  
 - Provide process plan and protocol for handling uninspected meats obtained through hunting
38. Appropriate use of milk and milk products YES  
 - Provide pasteurized milk and milk products as prescribed in the regulation
39. Graded eggs used as prescribed in the regulation YES  
 - Dispose of ungraded and Grade "C" eggs  
 - Only Grade A or B eggs permitted  
 - Suspect eggs held pending further investigation
40. Eggs from animals other than the domestic hen used as prescribed in the regulation YES  
 - Ensure eggs are clean and free from cracks  
 - Ensure eggs are stored at 4° Celsius

**Results of Inspections**

41. Results of any inspection conducted by a public health inspector are posted in accordance with the inspector's request YES  
 - Post Check It! We Inspect it. disclosure sign in a location visible by patrons.

Facility Contact:

Facility Address:

**Health Hazards**

42. The premises is operated and maintained free from potential/immediate health hazards YES
- *CLOSE FOOD PREMISES*
  - *Contact licensed pest control operator for insect / rodent / pest treatment and control*
  - *Evidence of contamination of food or food contact surfaces (e.g. by rodent droppings and urine or active insect activity)*
  - *Evidence of significant insect / rodent infestation*
  - *Failed to operate and maintain premises free from every condition that may be a health hazard*
  - *Failed to provide a supply of potable water adequate for the operation of the premises*
  - *No electricity within the premises*
  - *Operate and maintain premises free from every condition that may be a health hazard*
  - *Sewage back-up within the premises*
  - *Provide food premise with adequate potable water supply*
  - *Provide hot and cold running water under pressure where food is processed, prepared, manufactured or where utensils are cleaned*
  - *Maintain premise free from conditions that may, be a health hazard, adversely affecting the sanitary operation of the premises*
  - *Maintain premise free from conditions that may, be a health hazard, adversely affecting the wholesomeness of the food*

**Action(s) Taken**

Actions Taken: Satisfactory - No Action Required, Report Reviewed - Action Required, Re-inspection Required, Education Provided, Product Seized & Destroyed, Product Seized & Held, Equipment Seized & Disposed, Equipment Seized & Held, Ticket , Closure Order Served, Closure Order Rescinded, Section 13 Order Served, Section 13 Order Rescinded, Summons Served, License Signed, Approval Letter Issued, Sample Taken - Food, Sample Taken - Water, Sample Taken - Swab, Sample Taken - Other, Referral (specify in closing comments); Other: Change of Owner

I have read and understood this report:

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Jennifer Toews, BSc, MPH