

**ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT**

Food Facility:	<u>Needful Things Inc.</u>	Facility Community:	<u>Smith</u>
Site Address:	<u>810-9 Avenue</u>	Inspection Date:	<u>18-Mar-09</u>
Name of Owner/Permit Holder:	<u>Ramona Graling</u>	Inspection Type:	<u>Routine</u>
Phone Number:	<u>780-829-2929</u>	Action Taken:	<u>Follow-up Required</u>
Permit Number/Permit Expiry Date:	<u>AT08-09-084/ 30-Sep-09</u>	Inspector:	<u></u>

Critical Violations		Compliance				Re-inspection Corrected within 5 days		Food Regulation (AR31/2006)
		Yes	No	CDI	N/A	Yes	No	
Item #								
1	Foods are obtained from approved sources.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 22
2	Foods are free from spoilage.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 23
3	Cookware, utensils and dishware is being properly cleaned, sanitized and maintained.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 28
4	Food handler attire, habits and hand sink locations are suitable for food handling.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17, 30
5	Foods are protected from contamination and handled in a sanitary manner.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 23, 27
6	Foods are stored in a manner that protects them from contamination.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17, 23
7	Foods requiring refrigeration are stored, displayed and transported in a safe manner.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 18, 25, 26
8	Foods requiring hot holding are stored, displayed and transported in a safe manner.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 18, 25, 26
9	Foods are cooked and reheated in a safe manner.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 18, 24
10	Foods requiring cooling are handled in a safe manner.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 18, 24
11	An approved, safe and adequate supply of hot and cold water is available.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17
12	Food contact surfaces are being properly cleaned, sanitized and maintained.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 18, 28
13	Facility is protected from pests; pest control measures are recorded.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17, 21
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Non-critical Violations		Compliance				Corrected within 10 days		Food Regulation (AR31/2006)
		Yes	No	CDI	N/A	Yes	No	
Item #								
14	An adequate number of food handlers are trained in food safety.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 31
15	A valid food handling permit is publicly displayed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 14
16	Facility is maintained and cleaned in an acceptable manner.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17, 28
17	Equipment is maintained and cleaned in an acceptable manner.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17, 28
18	Facility is free of conditions that create a nuisance.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17, 26, 32
19	Written procedures for safe and sanitary operation of the facility are in place.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 29
20	Single service utensils and dishware are used in an appropriate manner.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 28
21	Waste products and recyclables are adequately handled and disposed of.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S.17

**Definitions:**

CDI = Corrected during inspection  
 NA = Not applicable or not observed  
 EH.S3.200a (2009/01)

\*Critical Violations -correction expected within 5 days  
 \*Non-critical Violations -correction expected within 10 days  
 \*AR 31/2006 refers to the Alberta Food Regulation  
 \* S. refers to the section number of the regulation

# ENVIRONMENTAL HEALTH SERVICES

## FOOD ESTABLISHMENT INSPECTION REPORT

RE: Needful Things Inc.	Insp. Date: 18-Mar-09
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**COMMENTS:**

#5 - Wiping cloths stored in dish sink. Wiping cloths must be stored in a container of 100ppm bleach (1TBSP bleach in 4 L of water). Wiping cloth must be replaced every 4 hours or when visibly soiled. Wiping cloths handout was left on site and storage options were discussed. Wiping cloths were placed in a bleach solution during inspection.

#19 - Sanitation plans are inadequate. Unsure whether detailed plans exist, please contact this office to confirm existence of written cleaning program. Introduction to cleaning program was left on site.

OFFICE LOCATION	PUBLIC HEALTH INSPECTOR
Athabasca	

***COPY OF INSPECTION REPORT LEFT ON SITE***

**Environmental Health Offices:**

Athabasca ..... 675-2231	Edson.....723-4421	Onoway .....967-4440	St. Paul .....645-3396
Barrhead..... 674-3408	Hinton .....865-2277	Slave Lake.....849-3947	Westlock .....349-6079
Bonnyville..... 826-3381	Jasper .....852-4759	Smoky Lake.....656-2030	Whitecourt.....778-5555
Cold Lake ..... 594-4404	Lac La Biche .....623-4471	<b>Website: <a href="http://www.aspenrha.ab.ca">www.aspenrha.ab.ca</a></b>	

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