

ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

Food Facility:	Concession Bingo	Facility Community:	St. Paul
Site Address:	5717 50 th Ave	Inspection Date:	20-Apr-09
Name of Owner/Permit Holder:	St. Paul & District Club Bingo Assoc	Inspection Type:	Routine
Phone Number:	780-780-645-4548	Action Taken:	Follow-up Required
Permit Number/Permit Expiry Date:	ST08 09-54/ 30-Sep-09	Inspector:	

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17, 21
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 checked="" type="checkbox"/>	<input 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: Concession Bingo	Insp. Date: 20-Apr-09
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COMMENTS:

- #12
- a) There are no sanitizer test papers in this facility. Test papers are required to ensure that any sanitizer solutions are made to the proper concentration.
 - b) The dishes are washed in a 2 compartment sink but not by the 3 sink method. Specifically the chlorine is added to the soap water. The soap breaks down the chlorine and prevents it from destroying any microbes on the dishes. Dishes washed manually must be scraped to remove excess food debris, washed in warm water and soap, rinsed in warm to hot water, sanitized by being immersed in a 100 ppm chlorine solution for 2 minutes, and then allowed to air dry. Ensure that the 3 sink method of dishwashing is used.
- # 13 – There are no written pest control records. Ensure that any pest control activities are recorded to demonstrate that pest prevention is being performed on a regular basis.

OFFICE LOCATION	PUBLIC HEALTH INSPECTOR
St. Paul	

COPY OF INSPECTION REPORT LEFT ON SITE

Environmental Health Offices:

Athabasca 675-2231	Edson.....723-4421	Onoway967-4440	St. Paul645-3396
Barrhead..... 674-3408	Hinton865-2277	Slave Lake.....849-3947	Westlock349-6079
Bonnyville..... 826-3381	Jasper852-4759	Smoky Lake.....656-2030	Whitecourt.....778-5555
Cold Lake 594-4404	Lac La Biche623-4471	Website: www.aspenrha.ab.ca	

The collection of the above individually identifying personal/health information is authorized under the *Health Information Act* and/or the *Freedom of Information & Protection of Privacy Act*. The purpose of the collection allows Alberta Health Services - Aspen to follow up and investigate when appropriate.