

ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

Food Facility:	Jo-Kat Lodge	Facility Community:	Calling Lake
Site Address:	Block A, Plan 3840NY	Inspection Date:	24-Apr-09
Name of Owner/Permit Holder:	1442061 Alberta Ltd (Tracy Kannick)	Inspection Type:	Follow up
Phone Number:	780-331-2008	Action Taken:	No Follow-up Required
Permit Number/Permit Expiry Date:	AT-0809-108 / 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 22
2	Foods are free from spoilage.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 23
3	Cookware, utensils and dishware is being properly cleaned, sanitized and maintained.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 23, 27
6	Foods are stored in a manner that protects them from contamination.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 18, 25, 26
9	Foods are cooked and reheated in a safe manner.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 18, 24
10	Foods requiring cooling are handled in a safe manner.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 31
15	A valid food handling permit is publicly displayed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	S. 14
16	Facility is maintained and cleaned in an acceptable manner.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17, 28
17	Equipment is maintained and cleaned in an acceptable manner.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 17, 28
18	Facility is free of conditions that create a nuisance.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 29
20	Single service utensils and dishware are used in an appropriate manner.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S. 28
21	Waste products and recyclables are adequately handled and disposed of.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	S.17

Definitions:

CDI = Corrected during inspection
 NA = Not applicable or not observed
 EH.S3.200a (2008/12)

*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: Jokats Lodge	Insp. Date: 24-Apr-09
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COMMENTS:

All violations corrected.

OFFICE LOCATION	PUBLIC HEALTH INSPECTOR
Athabasca	

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	

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