

**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>20-Apr-09</u>
Name of Owner/Permit Holder:	<u>Ramona Graling</u>	Inspection Type:	<u>Follow up</u>
Phone Number:	<u>780-829-2929</u>	Action Taken:	<u>No Follow-up Required</u>
Permit Number/Permit Expiry Date:	<u>AT-08-09-084/ 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 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 (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: 20-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	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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