

Inspection Date	Inspection Sub Type	Inspection ID
2020-09-21	Routine	0000145754

INSPECTION REPORT

Name of Establishment	Owner (Company) Agents Name
Homesteader Lodge	North Peace Housing Foundation
Homesteader Lodge - Institutional Kitchen Cafeteria	
Site Address	Mailing Address
908 2 Avenue Hines Creek AB T0H 2A0 Canada	PO Box 699 Fairview AB T0H 2A0 Canada

Opening Comments
On site routine inspection.

Sub-Unit ID: 0000118642

Lab Number:

Compliance Record

1 Dishwashing (Non-Critical) - Non-Critical

1.1 12. Are there adequate and properly operating dish washing facilities to effectively clean and sanitize equipment and utensils (unless noted elsewhere)(Non-Critical)?

First Cited: 2020-09-21

Compliance Result: NO - Not In Compliance

Chemical testing equipment is not available for measuring sanitizing agent concentrations and/or an adequate thermometer is not available for measuring water temperatures. A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance and all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination. AR 31/2006 s 28(1) &(2)

Compliance Response:

Quats based surface sanitizer was used to sanitize surfaces in the kitchen but test strips were not available.

Test strips must be available and used to verify that an adequate concentration of sanitizer is being used.

Target Completion Date: 2020-11-23**2 General Construction / Maintenance - Non-Critical****2.1 21. Is the facility properly constructed and maintained in a state of good repair to allow for the safe and sanitary handling of food?**

First Cited: 2020-09-21

Compliance Result: NO - Not In Compliance

The indicated shelving is either unsuitable, in disrepair, or improperly finished. All equipment and utensils in a food establishment must be kept in good working order and condition and maintained in a manner that ensures the safe and sanitary handling of food. AR 31/2006 s 28(3)

Compliance Response:

The finish is wearing off of a few shelves.

Refinish shelves where the finish is wearing off in order to make them smooth and easily cleanable.

Target Completion Date: 2020-11-24**2.2 21. Is the facility properly constructed and maintained in a state of good repair to allow for the safe and sanitary handling of food?**

First Cited: 2020-09-21

Compliance Result: NO - Not In Compliance

The indicated counter top or work surface is unsuitable, in disrepair, or improperly finished. An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it. AR 31/2006 s 17(1) & 19

Compliance Response:

One area of the counter top is damaged.

Repair or replace the damaged section of the counter top. All surfaces must be smooth and easy to clean.

Target Completion Date: 2020-11-24**3 Chemicals - Critical****3.1 09. Are chemicals stored and handled in a safe manner?**

Compliance Result: YES - In Compliance

4 Compliance - Food - Critical

4.1 01. Is the food facility in compliance with verbal and/or written approvals and/or orders issued by an Executive Officer, and is the Executive Officer able to exercise their duties without obstruction or interference?

Compliance Result: YES - In Compliance

5 Compliance - Records of Decision - Critical

5.1 27. Is the food facility in compliance with the Records of Decision issued by the Chief Medical Officer of Health during the COVID-19 pandemic?

Compliance Result: YES - In Compliance

6 Dishwashing (Critical) - Critical

6.1 11. Are there adequate and properly operating dish washing facilities to effectively clean and sanitize equipment and utensils (unless noted elsewhere)(Critical)?

Compliance Result: YES - In Compliance

7 Equipment Sanitation - Critical

7.1 04. Does the operator use approved methods for cleaning and sanitizing equipment, utensils, and surfaces?

Compliance Result: YES - In Compliance

8 Food Condition - Critical

8.1 03. Is all food in this facility fit for human consumption and not unwholesome, spoiled, or adulterated?

Compliance Result: YES - In Compliance

9 Food Handling - Critical

9.1 06. Are appropriate food handling practices and plans in place to ensure that food is handled in a manner that makes it safe to eat?

Compliance Result: YES - In Compliance

10 Food Protection (Critical) - Critical

10.1 07. Do food handlers ensure that food is protected from contamination (unless noted elsewhere) (Critical)?

Compliance Result: YES - In Compliance

11 Food Protection (Non-Critical) - Non-Critical

11.1 08. Do food handlers ensure that food is protected from contamination (unless noted elsewhere) (Non-Critical)?

Compliance Result: YES - In Compliance

12 Food Safety Training - Non-Critical

12.1 20. Do food handlers at the facility have adequate food safety training?

Compliance Result: YES - In Compliance

13 Food Source - Critical

13.1 02. Is all food in this facility from an approved source and/or properly labelled?

Compliance Result: YES - In Compliance

14 Hand Sinks - Critical

14.1 13. Are properly operating hand washing sink(s) accessible to food handlers, located in suitable areas, and stocked with appropriate hand washing supplies?

Compliance Result: YES - In Compliance

15 Housekeeping - Non-Critical

15.1 23. Is the facility maintained in a clean and sanitary condition?

Compliance Result: YES - In Compliance

16 Nuisance (Critical) - Critical

16.1 17. Are general nuisance conditions, other than those noted in other violations, being prevented at this food facility (Critical)?

Compliance Result: YES - In Compliance

17 Nuisance (Non-Critical) - Non-Critical

17.1 18. Are general nuisance conditions, other than those noted in other violations, being prevented at this food facility (Non-Critical)?

Compliance Result: YES - In Compliance

18 Permit - Non-Critical

18.1 19. Does the facility have a valid permit and does the facility operate in compliance with the conditions of that permit?

Compliance Result: YES - In Compliance

19 Personnel Health / Hygiene - Critical

19.1 05. Do food handlers refrain from handling food while ill and have acceptable attire and hygiene?

Compliance Result: YES - In Compliance

20 Pest Control (Critical) - Critical

20.1 15. Is the facility free of a pest infestation?

Compliance Result: YES - In Compliance

21 Pest Control (Non-Critical) - Non-Critical

21.1 16. Is the facility free of unapproved animals, vermin and/or insects (unless noted elsewhere), and maintained to prevent the entry or harbourage of pests?

Compliance Result: YES - In Compliance

22 Plan Approval - Non-Critical

22.1 26. Have plans for construction or alteration of this facility been submitted for approval?

Compliance Result: YES - In Compliance

23 Temperature Control - Critical

23.1 10. Are food temperatures during storage and processing being controlled to maximize food safety?

Compliance Result: YES - In Compliance

24 Transportation - Non-Critical

24.1 25. Is food being protected from contamination during transportation?

Compliance Result: YES - In Compliance

25 Utensil / Equipment Storage and Condition - Non-Critical

25.1 22. Are utensils and equipment maintained in a condition and a manner that ensures the safe handling of food?

Compliance Result: YES - In Compliance

26 Waste Management - Non-Critical

26.1 24. Is solid and liquid waste being managed in a suitable manner?

Compliance Result: YES - In Compliance

27 Water Quality and Source - Critical

27.1 14. Does the facility have an adequate supply of potable hot and cold running water and is the water sampled at required intervals?

Compliance Result: YES - In Compliance

Closing Comments

Actions Taken

- Violations Cited
- Follow-up Required

Referrals

Carbon Copies

Received By: Tracey Riewe

Delivery Method: Email

Should you have any questions regarding this report, you can get in touch with me using the contact information below.



Rachel Burak

Public Health Inspector

10320 99 Street
Grande Prairie Alberta T8V 6J4
Canada

780-513-7534

Rachel.Burak@albertahealthservices.ca