

Wellington-Dufferin-Guelph Public Health

FOOD SAFETY INSPECTION REPORT

Facility Inspected: La garderie de L'arc-en-ciel - Food	Inspection #: INS-110-22266
Primary owner: Garderie de l'arc-en-ciel Board of Directors	Inspection Date: 04-Oct-2019
Site Address: 221 Scottsdale Dr Guelph ON N1G 3A1	Inspected By: Crystal Hendry
Site Phone: (519) 824-3675	Facility Type: Child Care Onsite Prep
Site Email: lagarderie@yahoo.ca	Inspection Type: Required
	Inspection Reasons: Compliance Inspection
	Violations: 0

Opening Comments and Observations:

The following temperatures are recorded on a daily basis: final cooking temperatures, refrigeration, freezer and mechanical dishwashing wash and rinse temperatures. Food safety logbook on site and reviewed during inspection.

Today's lunch: cheese pizza, mexican salad, mangos and milk.

N/A = Not Applicable YES = In Compliance NO = Not in Compliance N/Ob = Not Observed at Time of Inspection

Child Care Onsite Prep

Administrative

- Facility details have been reviewed with operator and are complete and up-to-date (Note: a change in the facility name, address or owner must result in the completion of a paper copy inspection report) YES
- This inspection was conducted as per the Food Safety Protocol under the Ontario Public Health Standards, the Ontario Food Safety Code of Practice and under the authority of the Health Protection and Promotion Act YES
 Inspection at 10:15am.
 - Unannounced inspection conducted as per Wellington-Dufferin-Guelph Public Health Food Safety policies and procedures relevant to Food Premise Inspections

Safety

- Does Ontario Food Premises Regulation 493/17 apply? YES
 - You are required to comply with the Ontario Food Premises Regulation 493/17
- All food must be obtained from a source that is subject to inspection [Sec. 29] YES
- Inspection results posted on-site [Sec. 6] YES
- Where food is prepared or handled on-site, there is at least one food handler or supervisor on the premises who has completed the food handler training at the time of inspection [Sec. 32] YES

Refrigerated & Frozen Storage of Hazardous Food

- Hazardous food is held at 4°C (40°F) or less [Sec. 27(1)] YES
 Whirlpool refrigerator 4°C at time of inspection.
- Frozen hazardous food is maintained in a frozen state [Sec. 28] YES
 Kenmore freezer -17.3°C at time of inspection.
- Hazardous food is cooled in a manner minimizing the growth of pathogens [Sec. 26(2)] N/Ob

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Cooking/Hot Holding/Reheating of Hazardous Food

10. Thorough cooking to minimum internal food temperature [Sec. 26(2)] YES
Reviewed final cooking temperatures recorded in food safety logbook. Final cooking temperatures observed to be satisfactory.
11. Hot holding: minimum of 60°C (140°F) after cooking / rapid re-heating [Sec. 27(1)(b)] N/Ob
12. Re-heating: to original cooking temperature within 2 hours [Sec. 27(2)(a)] N/A
13. Easily readable, accurate indicating thermometers used to verify food preparation and storage temperatures [Sec. 30(b)] YES
Thermometers observed on site to verify food preparation and food storage temperatures.

Protection from Food Handler Contamination

14. Food handlers wash hands before commencing work and after potential contamination [Sec. 33 (1)(e)] YES
15. Employees are clean, wearing clean outer garments and hair is suitably confined [Sec. 33] YES

Equipment

16. Adequate hand washing station(s) in all preparation / service areas, supplied with liquid soap and paper towels, and used for hand washing only [Sec. 7(3),(4)] YES
Hand washing sink observed to be equipped with hot and cold running water, liquid soap and paper towels at time of inspection.

Protection from Adulteration & Contamination

17. Separate raw hazardous foods from ready-to-eat foods during storage and handling [Sec. 26(1)] YES
18. Food protected from potential contamination and adulteration [Sec. 26(1)] YES
19. Adequate supply of potable water [Sec. 7(3)(a)] YES
20. Hot and cold running water under pressure in areas where food is processed, prepared or manufactured or utensils are washed [Sec. 7(3)(b)] YES
21. Toxic / poisonous substances (chemicals/pesticides) to be stored separately from food [Sec. 23] YES
Chemicals observed to be stored under the sink, separate from food items.

Meat, Eggs, and Milk Products

22. All meat in a food service premise must be obtained from an animal that has been inspected in accordance with provincial or federal Regulations [Sec. 38(1)] YES
23. Uninspected meats obtained through hunting: only for custom cutting, wash/rinse/sanitize equipment after use as prescribed [Sec. 38(2)] N/A
24. Only Grade A or B domestic hen eggs are offered for sale, displayed, stored, handled, prepared, processed or distributed [Sec. 47(1)] YES
25. Eggs from animals other than a domestic hen are clean and free of visible cracks [Sec. 47(3)] N/A
26. All milk / milk products are served according to the Regulation, made in an approved / inspected facility and pasteurized (exception: cheese may be made from unpasteurized milk if it is prepared according to provincial and federal Regulations) [Sec. 39] YES

Equipment and Utensils

27. Proper use and storage of clean utensils (including single service utensils) [Sec. 8(1)] YES
28. Food contact surfaces properly designed, constructed, installed and maintained [Sec. 8(2)] YES
29. Equipment is of sound and tight construction, in good repair and easily cleaned and sanitized [Sec. 8(2)] YES

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Equipment & Utensils Sanitation

- 30. Either manual or mechanical dishwashing provided [Sec. 18] YES
 Three compartment sink and high temperature mechanical dishwasher on site.
- 31. Mechanical dishwashing: Wash / rinse water clean, water temperature, timing cycles, sanitizer YES
 [Sec. 20(1)]
 High temperature mechanical dishwashing temperatures as follows:
 Wash 155°F
 Rinse 183°F
- 32. Proper manual dishwashing procedure followed (wash, rinse, sanitize) [Sec. 19] N/Ob
- 33. Food contact surfaces cleaned and sanitized after each use and as often as is necessary to maintain such surfaces in a sanitary condition [Sec. 22] YES
 Virox 5 Concentrate continues to be used as sanitizer. As per operator, potable rinse step is completed following sanitizing step.

Sanitary Facilities and Controls

- 34. Sanitary maintenance of and provision of required supplies in staff / public washroom facilities [Sec. 25] YES

Garbage and Waste Management

- 35. Frequency of garbage removal adequate to maintain the premises in a sanitary condition [Sec. 12] YES
- 36. Liquid wastes stored, handled and disposed of regularly and in a sanitary manner [Sec. 12] YES

Pest Control

- 37. Adequate protection against the entrance of insects, birds, rodents, and other pests [Sec. 13] YES

Sanitary Maintenance and Construction

- 38. Floors, walls, and ceilings clean and in good repair [Sec. 7] YES
- 39. Mechanical ventilation operable and kept clean [Sec. 11] YES
- 40. Lighting adequate for food preparation and cleaning [Sec. 10] YES
- 41. General housekeeping is sufficient to maintain the premise in a clean and sanitary condition [Sec. 9] YES
- 42. Exclusion of live animals on the premises, subject to exemptions [Sec. 14] YES

Licensing

- 43. This premise is approved for licensing YES
 - Based on the items inspected according to the Ontario Public Health Standards and related protocol requirements, public health is approving the licensing of this premises

Contacts Present During Inspection

Maria Rosa Perizzolo-Furminger

Action(s) Taken

Actions Taken: Report Reviewed - No Action Required, Other Agency License - Approved, Food Handler Education on Site

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I have read and understood this report:



Maria Rosa Perizzolo-Furminger



Crystal Hendry, CPHI (C)