

Interior Health Authority

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8:37 AM

Salmon Arm Health Centre
Bag 627
851-16th Street
Salmon Arm BC V1E 4N7
Canada
(250) 833-4100

Interior Health Authority Inspection

Facility Inspected: Sunnybrae Community Hall	Inspection #: I-2022-159283-159283
Attention: Sunnybrae Community Association	Inspection Date: 02-Mar-2022 10:45
Site Address: 3595 Sunnybrae Canoe Point Rd Tappen BC V0E 2X1	Completed Date: 03-Mar-2022 9:10
Site Email: thehainesfarm@gmail.com	Inspected By: Christine Gilham
	Facility Type: Community Kitchen - Food Processing
	Risk Rating: Low
	Inspection Type: Monitoring
	Inspection Reasons: Monitoring
	Infractions: 0
	Delivery Method: Email

Opening Comments and Observations:
Monitoring Inspection

Yes = In Compliance No = Not In Compliance N/A = Not Applicable N/S = Not Assessed

Community Kitchen - Food Processing

1. Critical to Food Safety

- | | |
|-----------------------------------------------------------------------------------------------------------------------------|-----|
| F1.1 Are proper cooking procedures followed? | Yes |
| F1.2 Are proper temperature controls maintained to ensure safe storage and display of foods? | Yes |
| F1.3 Are proper cooling and reheating procedures followed? | Yes |
| F1.4 Does the premises have the key services (e.g. water, sewer, power) required to operate safely? | Yes |
| F1.5 Has the operator taken steps to ensure employees are using adequate hygiene measures to prevent contamination of food? | Yes |
| F1.6 Are the foods from approved sources and has the operator taken steps to ensure that the food is safe for consumption? | Yes |
| F1.7 Are foods protected from contamination? | Yes |

2. Important

- | | |
|---------------------------------------------------------|-----|
| F2.1 Does the facility have proper monitoring supplies? | Yes |
|---------------------------------------------------------|-----|

Facility Contact: Sunnybrae Community Association**Facility Address:** 3595 Sunnybrae Canoe Point Rd, Tappen BC V0E 2X1 Canada

F2.2 Are proper pest control measures in place on the premises?	Yes
F2.3 Are food contact surfaces, utensils and equipment washed and sanitized in a manner that removes/prevents contamination?	Yes
F2.4 Are proper freezing and thawing procedures followed?	Yes
F2.5 Are the premises and equipment properly maintained and operated in a sanitary manner (i.e. ongoing maintenance)?	Yes
F2.6 Are the premises designed and equipped to ensure safe food handling?	Yes
F2.7 Are there handwashing stations available and properly supplied?	Yes

3. Administrative

F3.1 Does the operator have a valid operating permit or approval to operate?	Yes
F3.2 Is the premises construction and layout unchanged and in accordance with approved plans?	Yes
F3.3 Are written food handling procedures (Food Safety Plan) current and available on site?	Yes
F3.4 Are written sanitation procedures (Sanitation Plan) current and available on site?	Yes
F3.5 Is the food service establishment in compliance with all trans fats requirements of the Public Health Impediments Regulation?	Yes
F3.6 Are the FOODSAFE training requirements being met?	Yes

Community Kitchen - Food Processing - COVID-19

COVID-19

Are physical distancing, hand washing and personal hygiene signs posted?	Yes
Is adequate physical distancing observed in the facility?	Yes
Are occupancy limits posted?	Yes
Are flow and points of congregation controlled within facility to ensure physical distancing is maintained?	Yes
Is PPE in use in areas where physical distancing is difficult to maintain?	Yes
Are handwashing stations or hand sanitizers installed in multiple locations throughout the facility?	Yes

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Are barriers installed in areas where 2-metre physical distancing is not possible?	Yes
Is a cleaning and disinfection schedule in place to cover all high touch areas, equipment, barriers and devices?	Yes
Are disinfectants in use approved by Health Canada and used according to the manufacturer's instructions?	Yes
Are precautions, as required under the PHO Order, in place for self service stations	Yes
Are unnecessary communal items removed from client/customer areas (pool toys, magazines, candy bowls, salt and pepper shakers)?	Yes
Has a COVID-19 Safety Plan been developed and posted/available at the facility?	Yes
Does the facility have an employee illness plan that excludes sick staff members from the workplace based on the BCCDC guidelines?	Yes

Actions Taken**Closing Comments:**

No concerns noted at time of inspection.

If having public events and servicing food. Please confirm if a Temporary Food Permit is required.

Information regarding this can be found at <https://www.interiorhealth.ca/information-for/businesses/food-premises>

Thank you

Received By:**Inspector:**

James Clark

Christine Gilham, Environmental Health Officer