April 2011 - March 2012 Public Building Inspection

Schedule

Oct Filtration Plant - Golden age club - Sewage Plant - Lands and Trusts Services

Healing Lodge - K 103 Radio Station

Nov Kateri Hall - Survival School (W) - Firehall - Mohawk Council

Environment Protection - Business Complex 1 & 2

Sports Complex

Dec Peacekeeper's - Community Services Complex

White House - Step By Step - Youth Center - Karonhianonha

January Kateri School - Indian Way (W) - Karihwanonron (W)

Pentecostal Church - Family Center

February K.M.H.C. - CourtHouse - Kahnwake Library

Elder's Lodge - Technical Services

March United Church - Conservation Office - ALS Building

Cultural Center - Catholic Church

April 2011 - March 2012 Food Establishment Inspection Schedule

April Kahnawake Market - Fadee's - Hamburger Heaven - Sny's Canteen

Jamie Diabo Store - Robertson's Distributing - Wild Wild West

May Kahnawake Driving Range - Caughnawaga Golf Club

Mohawk Hills Golf Club - Lafleur's Golf Club

J & J mini mart - Kaniwaki Golf Club

June Edgewater - Club Rez - Deer Crossing Convenience - Eagle's Nest

Hotspots - Khanata Convenience store

July Big Bear Trading - Get N Go Gas Bar - Maddie's Place

MJ Convenience - OCR Necessities - Dustin's - Evelyn's

August Goodleaf Convenience - Turtle Island Theatre - Pitstop

Wheel's Convenience - Blackberries Specialty foods

Sept Kateri School - KMHC cafeteria and coffee shop - Survival School

Karonhianonha School - Sports Complex

Oct

Nov

Dec

January Kahkotsiio Beauty salon - Snake's Poker Palace - Café Delight - Eileen's

Water Drum - Bayview - The Grill

February Legion - Moose Lodge - Marina - K of C

Lafleur's Meat Market - Kathy's Convenience

March Chilly Willy's - Dustin's - The Ranch - McComber's Convenience

Elder's Lodge

Environmental Health Services AIR QUALITY ASSESSMENT

Public Buildings

Building:	7
Office Manager/contact :	
Date:	
Phone No	Box:
No. Of Occupants:	
Increator(s)	

Sources:

☐ Musty odour in the building	☐ Water leaks
Wet windows	Pet(s) in house
☐ Water stains	☐ Visible mould
Clothes/paper stored in basement	☐ Basement with dirt floor
☐ Mouldy carpets	☐ No bathroom vent
Previous flooding	☐ No dryer vent
☐ Rotting Wood	No sump pump
Foul Odour(s)	Dirty unit filters/trays/vents
New furniture or renovations	☐ Mouldy furniture
Recent landfill	Exterior damage to building
☐ Condensation on walls	Cracks/holes in walls
Mold: Level 1 Level 2 _	Level 3
Humidity temperatures: (< 70	0% all year or < 55% in winter)
Carbon Monoxide: (Levels vary	
Carbon Dioxide: (Levels vary re	lative to # of occupants & room size)
\	id) Office (Humid)
(Monox) (Mon	p°C) (Temp°C) ox) (Monox) ide) (Dioxide)

Occupants Symptoms:

☐ Allergic reactions	☐ Eye irritation
☐ Throat irritation	Respiratory problems
Headaches	Nausea
Skin irritation	☐ Fatique
Heating/cooling systems:	
☐ Gas/Propane	☐ Electric
Oil	☐ Wood
☐ Air exchange	Kerosene
Water/sewer Connection:	
	1
☐ Town System	☐ Private well/septic
Comments:	



Data Gathering Reminder BACTERIOLOGICAL ANALYSIS RESULTS - DRINKING WATER Colilert Presence / Absence Analysis Method

Sampl Sampl	ed at: by: ing Month: 20	-
Data c	oncerning Colilert Products used : ace / Absence Reagents: Expiration date : Lot # Expiration date :	4 - 10 - 11 - 11 - 11 - 11 - 11 - 11 - 1
Date	Sampling Site	Results
	Name /Adress: Cl ₂ free: Cl ₂ total: turbidity: pH: Remarques :	Total Coli:E. coli :
	Name /Adress: Cl ₂ free: Cl ₂ total: turbidity: pH: Remarques :	Total Coli:E. coli :
	Name /Adress: Cl ₂ free: Cl ₂ total: turbidity: pH: Remarques:	Total Coli:E. coli :
	Name /Adress: Cl ₂ free: Cl ₂ total: turbidity: pH: PH: Cl ₂ total: turbidity: pH: Cl ₂ total: pH: Cl ₂	Total Coli:E. coli :
	Name /Adress: Cl ₂ free: Cl ₂ total: turbidity: pH: PH: Cl ₂ total: Cl ₂ total: Description of the control	Total Coli:E. coli :
	Name /Adress: Cl ₂ free: Cl ₂ total: turbidity: pH: Remarques:	Total Coli:E. coli :

ANY RESULT SHOWING TOTAL COLIFORMS OR E. COLI PRESNCE MUST BE NOTIFIED AS SOON AS POSSIBLE TO YOUR ENVIRONMENTAL HEALTH OFFICER

Incubation Temperature Register

Fill out the following table for each day of use of the incubator.

Keep this document in file for further reference.

Samples in				Samples out			
Date	Time	Tempera	iture (°C)	Date	Time	Temperature (°C)	
		incubator	Thermometer			Incubator	Thermometer
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-							
					-		
					1		
		L					

-Ы ω 4 က ò Refrigerated and Frozen Storage of Hazardous Food D. Cooling: 20°C to 4°C at a rate of 4°C every 2 hours (exclude large cuts of meat) C. Cooling: 60°C to 20°C at a rate of 20°C every 2 hours (exclude large cuts of meat) B. Freezing: -18°C (0°F) or less A. Cold holding: 4°C (39°F) or less m Cooking/Hot Holding/Re-heating of Hazardous Food Protection from Contamination by Food Handlers D. Re-heating: minimum of 74ºC (165ºF) within 4 hours C. Hot holding: minimum of 60°C (140°F) after cooking/rapid re-heating Protection from Adulteration and Contamination B. Food handlers use proper utensils to minimize direct hand contact with cooked or prepared foods A. Washing hands thoroughly before and after handling food D. Food protected from potential contamination (e.g. food covered, labelled, off floor, sneeze guard) C. Constant supply of hot and cold potable running water where applicable B. Maintain separation of ready-to-eat foods from raw food preparation surfaces or utensils A. Separate raw foods from ready-to-eat foods during storage and handling Food Safety Management (reserved) Œ Þ Other Thorough cooking to minimum internal food temperatures: Ground meat (other than pouttry); grey or brown throughout or . 68°C (155°F)..... Park products (ather than ground) 66°C (150°F) Poultry/stuffing/ground and stuffed meat 74°C (165°F) Other hazardous foods High acid food stored/prepared in corrosion resistant containers or equipment Chemicals/pesticides to be stored separately from food Establishment Food safety strategy limit food safety training consultation ☐ re-inspection ☐ HACCP audit Address CCP monitoring 60°C (140°F) Telephone Actual temp: [..... Actual temp: [..... Actual temp: [...... Actual temp: [.....] Actual temp: [.....] Actual temp: Actual temp: [......] Actual temp: [..... Actual temp: [..... Actual temp: [..... <u>6</u> swab Signature of Public Health Inspector [******] owner / operator ***** other : **** N - not in compliance X - not observed Y - In compliance Z × Item no. Type of establishment These items related to foodborne illness and must receive immediate attention! Inspection due date (d/m/y) Re-inspe. Item/comment Date Expected compliance date date (d/m/y)

Food Fremises inspection nepott – items Simism אייייאיי יי יייי

Signature of owner/operator

7530-4820

Food Premises Inspection Report – Establishment Santation, pesign and manifesiance items

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Other A.	Sanitary Maintenance and Construction of Establishment A. Floor, walls, and ceiling clean/in good repair B. Mechanical ventilation operable where required C. Lighting adequate for food preparation and cleaning D. General housekeeping satisfactory E. Exclusion of live animals on the premises, subject to exempt	Pest Control A. Adequate protection against the entran	Garbage and Waste Management A. Insect and vermin-proof containers pro B. Frequency of garbage removal adequa C. Liquid wastes handled and collected in	Sanitary Facilities and Controls A. Approved municipal/private sewage dis B. Separate handwashing basin in each pi C. Sanitary maintenance of and provision	Equipment and Utensils SanItation A. Mechanical dishwashing: Wash-ring Proper to Proper to Sanitzer B. Manual dishwashing: wash-rinse san C. Sanitize test kit/thermometer readily aven D. Food contact surfaces washed-rinsed-se. Wiping cloths handled property (sanitize)	Foodhandler Hygiene and Activities A. Clean outer garments B. Prohibited use of tobacco/smoking C. Hair suitably confined D. Washing hands thoroughly before and a	Thermometers to verify food preparation Food contact surfaces property designed and non-toxic)	. Food dispensing utensils available for us Proper storage of clean utensils	Equipment and Utensils	Estabilistillerit	
	및 : : : :	Pest Control A. Adequate protection against the entrance of insects, vermin, rodents, dust and furnes	Garbage and Waste Management A. Insect and vermin-proof containers provided where required	Initary Facilities and Controls Approved municipal/private sewage disposal provided where required Separate handwashing basin in each preparation area with the required supplies Sanitary maintenance of and provision of required supplies in staff/public washroom facilities	uipment and Utensils Sanitation Mechanical dishwashing: Wash-rinse water clean Proper water temperature Proper timing of cycles sanitizer for low temperature sanitize for low temperature Manual dishwashing: wash-rinse sanitize tachnique Sanitize test kit/thermometer readily available for verifying dishwashing and sanitizing temperatures Food contact surfaces washed-rinsed-sanitized after each use and following any operations when contamination may have occurred Wiping cloths handled property (sanitizing solution used)	Foodhandler Hygiene and Activities A. Clean outer garments B. Prohibited use of tobacco/smoking C. Hair suitably confined D. Washing hands thoroughly before and after handling food	Thermometers to verify food preparation and storage temperatures. Food contact surfaces property designed, constructed, installed, located, (smooth, non-absorbent, cleanable, corrosion resistant Food contact surfaces property designed, constructed, installed, maintained, (accessible for cleaning) Non-food contact surfaces and equipment property designed, constructed, installed, maintained, (accessible for cleaning)	A. Food dispensing utensils available for use by patrons B. Proper storage of clean utensils C. Single-service utensils properly stored and dispensed			Aridress
	ions	es	dition	facilities	ig temperatures erations when contamination ma		n-absorbent, cleanable, corrosionalintained, (accessible for clean				Telephone
		166000000000000000000000000000000000000	12 00 00 00 00 00 00 00 00 00 00 00 00 00		have occurred	100000000000000000000000000000000000000	n resistant ing)				owner / operator
] ~		
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								The	T		
nature c)nature o						Item no.	se items		-	Ţy
Signature of Public Health Inspector	Signature of owner/operator							must be completed by	A - In combinance		Type of establishment
or							Inclination	These items must be completed by the expected date or before the next regular inspection	룺ㅣ	N port in compliance X - no	Inspection due date (d/m/y) Re-inspec date (d/m/y)
								the nex		X - not observed	Re-insp
Date	Date						compilance using	t regular Inspection Expected		8	ec date (d/m/y)

Hach Chlorine Test Kit: Monthly Consistency Check	Monthly Con	sistency Check						2006-10
Location:			Using the	Using the SpecV Standards		:		
Colorimeter Model #:	Col	Colorimeter S/N:	1. Place 1 Tightl: 2. Press 2	 Place the colorless SpecV blank into the cell h Tightly cover the cell with the instrument cap. Press ZERO. The display will show "0.00". 		cell holder with the alignment mark facing the keypard. t cap. 00".	t mark facing the ke	eypard.
Hach S _I	Hach SpecVColor Standard Kit	andard Kit	3. Place 4. Press l	Place "STD 1" Cell into the cell holder. Tightly cover the cell with Press READ / ENTER. Record the measurement on the log below.	cell holder. Tightly cord the measureme	Tightly cover the cell with the instrument cap. surement on the log below.	ie instrument cap.	
Lot #:	Exp	Expiry Date:		Repeat steps 3 and 4 with the cell labeled "STD 2" and "STD 3". Compare measurements and notify the EHO, should the measurements fall outside of the tolerance.	e cell labeled "STD notify the EHO, sh	2" and "STD 3". ould the measurement	s fall outside of the	tolerance.
Standard Values and Allowable Tolerances (transfer information from the "Certificate of Analysis" for the above model of colonimeter; staple the certificate to back of the page)	wable Toler	ances (transfer inform	ation from the "Ce	rtificate of Analysis" f	or the above model	of colorimeter; staple	the certificate to ba	ck of the page)
	STD 1			STD 2	15		STD 3	
Value	Tolerance		Value	Tolerance +/-		Value	Tolerance	
Monthly Consistency Check (Check off "Within Tolerance" box if the "result" is within the tolerance listed	ck (Check of	ff "Within Tolerance	" box if the "resu	lt" is within the toler	ance listed above)			
	ST	STD 1	S7	STD 2	ST	STD 3		EHO Initials
(YY/MM/DD)	Result	Within Tolerance	Result	Within Tolerance	Result	Within Tolerance	Testers' Initials	(Review)
,								

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QUALITY CONTROL REGISTER

of the Colilert method for bacteriological analysis of drinking water

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		E-15-CV	QUANTI-CULT		
	Coliler	T REAGENT	QUANTI-CULT RESULTS		
Date	Lot No	EXP. DATE	Bacteria	TOTAL COL.	E. coli
			Pseudomonas aeruginosa		
			Klebsiella pneumoniae		
			Escherichia coli		
			Pseudomonas aeruginosa		
			Klebsiella pneumoniae		
			Escherichia coli		
			Pseudomonas aeruginosa		
			Klebsiella pneumoniae		
			Escherichia coli		
			Pseudomonas aeruginosa		
			Klebsiella pneumoniae		
			Escherichia coli		

Important:

- i Always include the CRISOPE Technologies "Quality Control Certificate" which is part of the Quanti-Cult kit.
- ii Keep this form in file for further reference.

Signature	
Date	



FOR LABORATORY USE ONLY

___ T (°C):

Request N° :

Health Canada

CHEMICAL-PHYSICAL ANALYSIS SAMPLING

Community Name	Site Name and Addre	ess		
Site Code				
Sample Number Sampling	Date (yyyy-mm-dd)	Time of Sampling (HH:mi	nm) Temperature	
Sampling	Date (yyyy-mm-dd)	Time of Sampling (Time] °F
sampled by		Signature		
	Please ind	icate required analys	sis	
1. BASIC ANALYSIS	VOLATI	LES PAH-PHENOLS	☐ 10. THM	b 146
Colour (TCU)	☐ 3. THH	Lab No.		
Turbidity (NTU)	Vinyl C	hloride	☐ 11. TOC	uPA4
pH	1,2-Dic	hloroethane		
Total Dissolved Solids	Dichlor	omethane	12. C10-C50	2140
Hardness	Carbor	Tetrachloride	E-1	
Aluminium		roethylene	13. AGRESSIVITY	white.
Arsenic	☐ 4. AMH			
Barium	Benzer		14. UNDERGROUND WAT	ER
Boron		benzene	Bicarbonate	z Nć.
Cadmium		chlorobenzene	Sulphide	o No.
Chromium		chlorobenzene	Сирпис	
		-PHENOL	15. OTHERS	1821
Copper Iron		(A) pyrene	Specify:	
		chlorophenol	☐ HAAs Total	
Manganese		hlorophenol	☐ Alpha /Beta Act.	5 848
Mercury Lead		Tetrachlorophenol	/ I / I / I / I / I / I / I / I / I / I	
		•		
Selenium	2,4,0-1	richlorophenol	- H	
Sodium		VENTO .	႕ [片	
Uranium	6. SOL		- H	
Zinc		enzene		
Chloride		e / Xylene		
Fluoride	MTBE		_	
Nitrate				
Nitrite		-OPTION AND AND AND AND AND AND AND AND AND AN		
Sulphate		roethylene		
Cyanide	Tetrac	hloroethylene		
2. ADDITIONAL	□ 8. NTA	ite / E i E i d'an Male /		
Alcalinity	O. NIA			
	om) Desc	TICIDES	0	
Conductivity (µmhos/		opulation :	4	
Antimony			s	
Calcium	I I—	ss than 5000 habitants		
Magnesium	[re than 5000 habitants	2 STATE OF THE PARTY OF THE PAR	

Client: DSPNI □ Others □

Received by:



BACTERIOLOGICAL ANALYSIS REQUEST - DRINKING WATER

San	npled at :	±					
San	,						
San	npling date: $20 \frac{\text{Y}}{\text{Y}} \frac{\text{J}}{\text{M}} \frac{\text{J}}{\text{M}} \frac{\text{J}}{\text{D}} \frac{\text{D}}{\text{D}}$	Page of _					
	Analysis requested:						
	Total coliform E. Coli						
	HPC						
No	Sampling site	Lab					
1	Code:						
1	Name: Free Cl ₂ : turbidity: Total Cl ₂ :						
2	Code:						
	Name: Free Cl_2 : turbidity: Total Cl_2 :						
3	Code:						
3	turbidity: Total Cl ₂ :						
<u> </u>							
	Code:						
4	Name: Free Cl ₂ : turbidity: Total Cl ₂ :						
-							
5	Code:						
3	Name: Free Cl ₂ : turbidity: Total Cl ₂ :						
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	Code:						
6	Name: Free Cl ₂ : turbidity: Total Cl ₂ :						
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	Code:						
7	Name: Free Cl ₂ : turbidity: Total Cl ₂ :						
-	turordity. Total O.g.						
8	Code:						
	Name: Free Cl ₂ : turbidity: Total Cl ₂ :						
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9	Code:						
"	Name: Free Cl ₂ : turbidity: Total Cl ₂ :						
10	Code:						
10	Name: Free Cl ₂ : turbidity: Total Cl ₂ :						
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