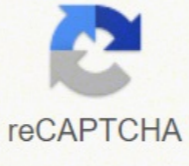




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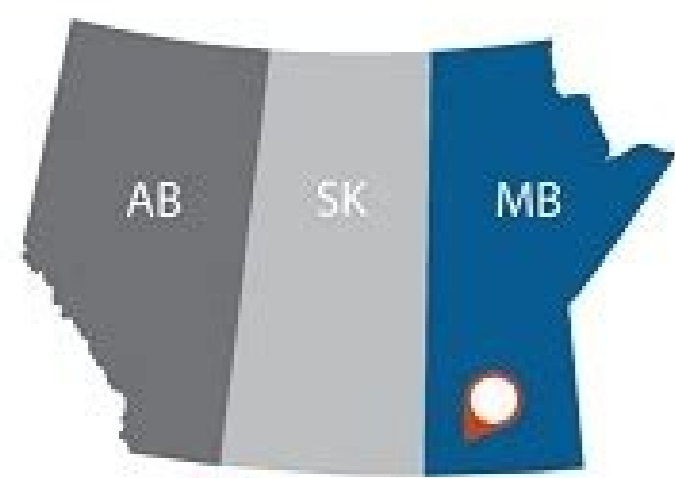


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several million

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Before returning home from out of province, visiting Saskatchewan or moving between waters within the province, make sure to:

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all visible plants, animals and mud

DRAIN

all onboard water and leave plugs out during transport and storage

DRY

your watercraft and all related gear completely



To report suspect invasive species, please contact the nearest Ministry of Environment office or call the TIP Line.

saskatchewan.ca/tip

TIP LINE: 1-800-667-7561 | SaskTel Cell #5555



Facility Inspection Checklist

S= Satisfactory
N= Needs Improvement
I= Immediate Attention

| Date: | Inspector: | Location: | S | N | I |
|--|------------|-----------|---|---|---|
| State/Federal labor law and safety posters displayed | | | | | |
| Written safety rules (IIPP)/safe job procedures in place | | | | | |
| OSHA log updated | | | | | |
| New employee safety orientations conducted | | | | | |
| Emergency contact information is posted | | | | | |
| Adequate first aid supplies available | | | | | |
| All planned safety activities performed (meetings, inspections, training) | | | | | |
| Safety Data Sheets (SDS) available for all hazardous substances present | | | | | |
| Ventilation and illumination adequate in all areas | | | | | |
| Aisles and passageways clear and unobstructed | | | | | |
| Temporarily obstructed passageways clearly identified and barricaded | | | | | |
| Aisles/passageways used for forklifts are properly marked before use | | | | | |
| Proper procedures in place: spillage and breakages are immediately cleaned up | | | | | |
| Fire extinguishers of proper size and type for each location are properly charged and maintained | | | | | |
| Prevention of slips, trips and falls: ensure objects do not present hazards | | | | | |
| Floors are in good condition and made slip resistant where necessary | | | | | |
| Emergency exits are clearly identified, adequate number | | | | | |
| Ingress/egress marked and accessible | | | | | |
| Unapproved doors clearly marked "NOT AN EXIT" | | | | | |
| Storage and equipment rooms are clean and orderly | | | | | |
| Cabinets and containers are properly labeled | | | | | |
| Personal Protective Equipment (PPE), devices and clothing provided when required, ensure its use | | | | | |
| Employees are given proper instruction on use of equipment, tools and machinery including PPE | | | | | |
| Electric tools and machinery are properly grounded | | | | | |
| All waste material deposited in proper containers | | | | | |
| Waste receptacles are emptied before completely full | | | | | |
| Spill-containment materials are readily available for spills | | | | | |
| "Authorized Personnel Only" rules are enforced in designated areas | | | | | |
| No Smoking rules are enforced in restricted areas | | | | | |
| Mobile equipment is operated at safe speeds | | | | | |
| Forklifts are equipped with back-up alarms | | | | | |
| Equipment of all types are regularly inspected and maintained | | | | | |
| Storage piles are stable and secured from falling or collapse | | | | | |
| Lockout/tagout program in place and employees trained | | | | | |

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insite inspection should bear in mind that: Public health inspection reports do not guarantee the accuracy of a restaurant or slaughterhouse as used for that purpose. The restaurant and slaughterhouse facilities listed on this site operate on a valid license and are considered to be sure to operate at the time of the last inspection. Information about restaurant-type facilities and slaughterhouses that are no longer in operation is not available online. This website was designed for most browsers used. This includes Firefox, Chrome, and Internet Explorer 10 and 11. Other browsers or previous versions may not display the site in the same way, but they may still work. Although every effort is made to ensure the accuracy of the information contained in the inspection report, the Ministry of Health and the Saskatchewan Health Authority do not at all guarantee the accuracy or completeness of the information, nor are they held liable for loss or damage, including loss of profits, resulting from the use of any information accessed on the website through him. Absence of support of a or slaughter plant is expressed or implied by any information, material or content that is accessed within or through this website. home / primary health care / environmental health / restaurant inspection information there are approximately 5,000 restaurant-type facilities in Saskatchewan. In the Qu'Appelle Regine Health Region, these facilities are subject to inspection by the public health inspectors of the environmental health department. Public health inspectors inspect compliance and risk levels based on food safety regulations and public food establishment standards. through the Saskatchewan health website, the public can present a summary of the inspection results. to access information about facilities authorized by health regions click here for free. if you have questions or concerns about the restaurant inspection systems click here. more environmental health despite thousands of violations through hundreds of restaurants, some of which have dozens of violations, Saskatchewan has not fined a single establishment to break health rules. cbc news compiled and compiled data on restaurant inspection of the provincial government online portal for restaurant inspections. More than 31,700 violations of approximately 25,000 inspections of 4,899 Saskatchewan restaurants were found between April 2016 and April 2019. the province has closed 12 restaurants for the last four years, but no fines have been issued. the province says it prefers to educate the restaurateurs, and that their approach is working. in Saskatchewan, the health ministry is responsible for food security policy, while the health authority of Saskatchewan (sha) is responsible for administration and implementation. robin's donuts a 328 Avenue has had more than 90 restaurant inspection violations for three years. The owners' owners refused to comment on this story. (Heidi Atter / CBC) It is assumed that restaurants must undergo a one The inspection at least once each fiscal year, but inspections can also occur as a result of a follow-up, a demand from the owner or a third party, or a complaint. "The application generally takes the form of a license Conditional or probation: For example, with a restriction when serving fried food until there is an adequate ventilation, and education. "The best criminals, some owners feel that the system is unfair. The small restaurant Saigon 2 in Regina had as many infractions of the province with 118, from the inadequate labeling of chemical products to pest issues. The owner, Hai Le, would not give CBC News an interview, but said in an email that running the restaurant has been difficult because businesses have slowed substantially and can not afford to make changes that are described. by health inspectors. "Honestly, I'm broken," said Le. Frited Chicken in Regina is one of the best criminals in the province when it comes to rapes of inspection of restaurants in the last three years. Its owner, Deepansh Mohan, said some health inspectors are not always fair. (Heidi Atter / CBC) says health inspectors visit the restaurant regularly, sometimes weekly, and always find something wrong. She told him that the problems are "very small problems", but with the inspectors who return so frequently, it can not be kept a day. Frytou Chicken in Regina is another top criminal, with 85 infractions. An inspection report from mid-April, detailed 12 violations, including non-trained personnel in adequate sanitation, food manipulators that are not properly washed and foods that are not maintained at a secure temperature. The owner of Deepansh Mohan said many of the infractions had little to do with food, and more than seeing what well the owner takes along with the inspectors. "Every day we clean, we sane," he said. "But if the health inspector does not like you, the points will continue to be cut out." Simon Kapaj, a health officer with SHA, said health inspectors "work with integrity and work with maximum professionalism." He said he said The reports are often audited and inspection staff periodically travel between the facilities. Inspectors must also have a degree in environmental health and a certificate from the Canadian Institute of Public Health Inspectors. Rob Stadyk, a health inspector for more than two decades, said inspections can last between 45 minutes and two hours and usually start with a unit around the facility. Once inside, the inspectors examine a long list of items. They will look at floors, walls and ceilings to make sure that surfaces can be easily cleaned and are impervious to moisture. They also examine temperature control, handwashing techniques, staff training, and whether there are pests. "Hot foods don't stay hot enough, cold foods don't stay cold enough à and those are really easy to correct." What they find during an inspection will inform how often they return, he said. No Charges Needed George Koutsoulis, a senior health inspector with SHA, said that people who handle food are the main source of contamination. Diseases such as hepatitis A, Salmonella or E. coli infection and, most commonly, norovirus can be spread through food. He said inspectors do have the power to suspend or cancel a restaurant license and close a restaurant completely, but that "rarely happens." George Koutsoulis is a senior health inspector with the Saskatchewan Health Authority. It says that people who handle food are the main source of contamination that can lead to diseases such as hepatitis A, Salmonella or E. coli infection and norovirus. (CBC) The Saskatchewan Ministry of Health said in a statement that the education and enforcement measures, which include restrictions on a restaurant's licence, are "very effective" and have eliminated the to file charges under the Public Health Act. He said only because a restaurant has many infractions doesn't mean it's unsafe. "Any public food establishment in the province with valid license should be Safe by the public," said the statement. Dr. Richard Mathias, Emigito Professor of Community Medicine of the Faculty of Population and Public Health of the University of Britain Columbia, agreed that education is the best way to stop The infractions of the restaurants. "It's long term," he said. But you still have to have consequences for the reinters, he said. "If you have a penalty instead and never use it, you do not have a penalty." Remote locations The family restaurant of Lil Lizzy, in the northern community of Saskatchewan by Buffalo Narrows, he had 63 infractions for three years. The owner Isidore Petit said that the distance of the community means that there is limited access to staff, few potential customers and difficulty for Get fresh ingredients. Petit's infractions include pest control, problems with adequate utensils and general cleaning, all of which were listed in an inspection report of the April 25th. Despite the infractions, he said that health inspectors are a valuable resource. "They have been by there from the beginning and do their jobs," he said. "They have been an asset for me, anyway, to let me know what to do." Retrofits planned Other restaurant owners are trying to address concerns through the main advantages of their establishments. Peking Restaurant in Saskatoon HAD 66 Violations During The Three-Year Period, Including Pest Control, Hand-Washing and Temperature Issues Control. Owner Ling Feng Lie said inspectors are generally fair but they are generally the only ones with concerns. Peking Restaurant in Saskatoon has had numerous violations of inspection of restaurants registered in the last three years, but their owners say they are working to address the problems and have already made retrofits. (Chans Lagaden / CBC) "I would say that it is still a safe place to eat, because not much complains about it", he said. "Only the inspectors come in and say that this thing is not good, the other thing is not good." He said there have been instances when the the He has come during the hasty food and penalized him for not properly storing the food. "It's not so simple," she said. "When it's too busy, you have to get the food and use it." Lie said he has already installed a new refrigerator and freezer at the property and planned more work for next year. Sherman Chan, the owner of the family restaurant of Gé Asis, said he is on the same boat. The GÁ © nesis had 62 infractions during the period of three years, including problems around the cleaning of restaurants, pests and illumination. Chan said thousands of people have passed trying to satisfy the inspectors, but never leave without recording at least one infringement during routine and follow-up inspections. "I have been in multiple kitchens, my staff has been on several other kitchens, and this thing is unpachable in comparison with some of the other kitchens we have been in." Chen said he has never had a client back and complaining about getting sick or poisoned food. The owner of the GÁ © Nesis family restaurant said that thousands of people have been trying to satisfy health inspectors, but that no matter how clean their restaurant is, they will not leave without recording at least an infringement. (Chans Lagaden / CBC) Franchise challenges Restaurant franchise owners have their own set of challenges. The owner of a Treats location in Saskatoon says he is anxious to make a massive renovation in the restaurant, but says that the main office is still off. The Treats Franchise of Li Zhang in Lower Place Riel on the campus of Saskatchewan University had 75 infractions in the period of three years. Zhang said he took over the business in 2014 and that he had no suitable space or cooling equipment to serve hot food, and that is the reason of many of the infractions. HE SAID MOST HAVE SINCE BEEN Addressed, But That His His Proposed Rehabilitation of Him Would The Remaining Concerns. Davis Group, who owns Treats, did not respond to a comment request. Ends in Neighbouring Provinces in Manitoba, dozens of restaurants are are Annually, with fines ranging from \$ 200 to more than \$ 700, and the restaurants are closed every year. In Alberta, there were seven restaurants in the Edmonton area only that were multinated over the course of 2018, 2019. Between Edmonton and Calgary, there have been 17 restaurants closed this year. Although Saskatchewan has not issued any crowd, the province has issued some licenses with attached restrictions. The number of conditional licenses issued fell to 114 in 2018-19, from 147 in 2017-18, a decrease of 22 percent. However, the issued trial licenses rose slightly in the same period of time, to 43 from 40. In the current tax year, there have been 33 trial licenses and 93 conditional licenses issued in Saskatchewan. Kapaj said that if there is a restaurant that operates in an insecure. Way, you will have "fast application". "We trust that the current system works," he said. The Ministry of Health has no plans to start finishing restaurants. Restaurants.

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