

<p><b>Facility Inspected:</b> Santa of Summer <b>Owner/Operator:</b> Brad Mytnar <b>Site Phone:</b> (416) 543-4745  <b>Site Address:</b> , Ontario L1V 1J4  <b>Attention:</b> Brad Myttenar</p>	<p><b>Our File Number:</b> AQ-142353  <b>Inspection Date:</b> April 29, 2019 <b>Risk Rating:</b> Medium  <b>Legal Name:</b> Santa of Summer</p>
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<p>Facility Category: Food Mobile Vendor, Mobile Preparation Premises Inspection Type: Required Inspection Sub Type: Compliance Inspection Actions Taken: Satisfactory – No Immediate Action Required by PHI, Food Handler Education On Site, Educated Mandatory Food Handler Certification, Sample Taken – Water Delivery Method: Email</p>
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**Compliance Category**

**Compliance**

**Food Safety**

**FOOD TEMPERATURE CONTROL**

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|---|------------|
| <p>1. Potentially Hazardous Food at an internal temperature of 4°C (40°F) and lower or 60°C (140°F) and higher<br/><i>Cooler: 4C AAT, Cream 3C ST</i></p> | <p>YES</p> |
| <p>2. Food is held in frozen state<br/><i>Freezer: -29C AAT</i></p>   | <p>YES</p> |

**MAINTENANCE/SANITATION OF FOOD CONTACT SURFACES/UTENSILS/EQUIPMENT**



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| <p>3. Manual dishwashing: Wash, rinse, sanitize technique<br/><i>Chlorine onsite</i></p> | <p>YES</p> |
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**ADDITIONAL FOOD SAFETY**

4. At least 1 Certified Food Handler or Supervisor on site during all hours of operation

*Brad Myttenar*  
*Canadian Food Safety Training*  
*Exp: 11/2023*

YES

<b>I have read and understood this report</b> 	<b>Inspector</b> 
<b>Brad Myttenar</b>	<b>Karthiga Balasubramaniam</b> Public Health Inspector, Community and Health Services Department, Health Protection Division, The Regional Municipality of York

NOS = No Option Selected, YES = In Compliance, NO = Not In Compliance, CDI = Corrected During Inspection, N/O = Not Observed at Time of Inspection, N/A = Not Applicable, A.A.T. = Ambient Air Temperature, I.T. = Internal Temperature

York Region Public Health's mandate is to conduct inspections under the Health Protection and Promotion Act. It is the operator's responsibility to ensure that all other applicable regulatory approvals are obtained.