

Vancouver Coastal Health
Food Service Establishment 1 Inspection Report
Inspected by: Karen Rehbein

Site Address:

221 Abbott St
Vancouver BC V6B 2K7
Canada

Facility Inspected: Crab Park Chowdery

Facility Number: FA03612

Primary Owner/Licensee: Crab Park Chowdery

Primary Operator/Manager: Donald Ashton Phillips

Inspection #: INS137051

Inspection Date: December 28, 2018

Facility Type: Food Service Establishment 1

Inspection Type: Complaint

Delivery Method: Email

Opening Comments and Observations:

Vancouver Coastal Health has received numerous complaints regarding the discovery of a rodent inside a bowl of Manhattan clam chowder served at Crab Park Chowdery.

K. Rehbein contacted the owner of Crab Park Chowdery, Donald Ashton Phillips. Mr. Phillips was already aware of the social media posting and the attention that this matter was garnering. He confirmed that his chowder was not prepared at Crab Park Chowdery, but rather, was prepared at Mamie Taylor's restaurant located at 251 E Georgia St, Vancouver, BC V6A 1Z6.

K. Rehbein and D. Hugh conducted a site inspection of Mamie Taylor's Restaurant. Crab Park Chowdery was utilizing the basement area of the restaurant to make their chowder. The basement area housed a walk-in cooler, a walk-in liquor cooler, a dry storage locker and a 2 compartment sink. There was no hand wash sink. Crab Park Chowdery cooked their chowders on burners that had been erected in this basement area. There was no fumehood canopy and one of the prep tables was situated directly under a sewer line. The fixtures in the washroom were not in operating condition. Walls were largely unfinished. Staff were busy removing the splattered food debris from the side of the walk-in cooler when K. Rehbein and D. Hugh arrived. General sanitation was poor. A cockroach was sighted running over Mr. Phillips's head. Mouse droppings were noted inside the walk-in cooler, as well as in the food preparation and food storage areas. A thick accumulation of rodent excrement and accumulated debris was noted on plumbing lines situated above the cooking equipment.

Crab Park Chowdery Manhattan Clam Chowder preparation is as follows:

Chopped onions, celery and garlic are placed in a soup kettle and cooked until translucent. Canned chipotle peppers and stewed tomatoes are added and the mixture is left to simmer. Coriander and fennel seed are added and the mixture is hand blended. Red potatoes are then cooked in the mixture until soft. Twenty litres of chicken stock are then introduced and the mixture is brought to a boil. Canned clams (400 g ADMIRAL baby clams) are added, along with fresh dill and dried bay leaves. The mixture is then brought to a boil. Once the cooking is complete, the chowder is transferred into 10 L plastic containers and placed directly into the walk-in cooler for cooling. At the time of inspection, the chowders in the walk-in cooler were NOT covered.

s.22(1) year employee with Crab Park Chowdery, served the complainant. She stated that she did not observe anything unusual. She purposely stirred the soup pot and reached down to the bottom of the pot to get the thicker ingredients. She placed green onions on top of the chowder prior to service. Nothing out of the ordinary was noted. The rodent allegedly found in the chowder was discarded by Crab Park Chowdery staff.

Mr. Phillips was directed to discard all chowder. He was advised that all chowders, soups and other foods prepared or stored at Mamie Taylor's must be discarded and may not be served, saved for future use, or re-purposed in any way.

NIC = Not in Compliance IC = In Compliance N/A = Not Applicable

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Food Service Establishment 1**Construction of Food Premises**

1. Operation of premises is in accordance with approved floor plans and specifications. IC

Approvals and Permits

2. The Permit to Operate a food service establishment is valid and is posted in a conspicuous location. IC

Training

3. A Certified food safety training course has been taken by the operator and food handlers of the food service establishment. IC

Food Sources and Protection

4. Food on the premises is obtained from an approved source. NIC

Response: An Order has been issued issued to Crab Park Chowdery for the immediate disposal of all chowders, soups and other foods prepared at 251 E Georgia. These foods may not be served, saved for later use or re-purposed in any way. Only foods from an approved source may be served/sold. Only approved food service establishments may be used to prepare or store foods. Approval from Vancouver Coastal Health is required BEFORE using a facility to prepare foods.

5. Food is handled in a sanitary manner and is not subject to contamination. NIC

- Food is not protected from contamination during transportation, display, storage or preparation.
- Food is not properly covered and protected from contamination.

Observation:

Response: Foods must be protected from contamination at all times.

6. Contaminated food is not stored, displayed or offered for sale. NIC

- Food is unfit for human consumption.

Observation: Chowders were still being offered for sale.

Response: All chowders prepared at Mamie Taylor's Restaurant are hereby deemed potentially contaminated and must be discarded immediately.

7. Potentially hazardous food is cooled in a manner that makes it safe to eat. NIC

- Potentially hazardous food is not cooled using appropriate equipment and/or approved methods.

Response: Potentially hazardous foods must be maintained at 60 degrees C or hotter or they must be rapidly cooled and refrigerated. Deep plastic containers filled with food were noted. It is imperative that hot foods be cooled very quickly. To facilitate cooling, transfer the contents of deep plastic containers to shallow containers with a large surface area. Leave foods UNCOVERED and stir them often. The use of ice baths, water baths and ice wands can hasten cooling. Monitor cooling times and temperatures very closely to ensure that foods cool from 60 degrees C to 20 degrees C in <2 hours and from 20 degrees C to 4 degrees C in <4 hours. Once the foods have cooled, cover them and refrigerate promptly. Immediate corrective action is required.

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8. Potentially hazardous food is at a refrigerated temperature that keeps it safe to eat. NIC

- Potentially hazardous food is not stored, displayed or transported at a temperature of 4°C or below.

Response: Sauces may not be stored at room temperature on the counter until laboratory evidence proving their shelf stability has been forwarded to Vancouver Coastal Health. Until Vancouver Coastal Health is satisfied that the pH or water activity is such that these sauces are not capable of supporting the growth of bacteria, the sauces must be maintained at 4 degrees C or colder.

Equipment, Utensils and Cleaning

9. The premises and all equipment, utensils, and food contact surfaces are maintained in good condition and used in a manner that ensures safe and sanitary food handling. (Originally found out of compliance on: 10-Oct-2018) NIC

- Equipment, utensils and/or food contact surfaces are not in a condition that ensures safe and sanitary food handling.

Observation:

Response: The shipping wrap must be removed from the side of the upright cooler. All goods must be stored so that they are at least 6 inches (15 cm) up off of the floor. Over-turned dairy crates are not be used for food or equipment storage.

10. All equipment, food contact surfaces, utensils, dishes & glasses used on the premises are washed and sanitized in a manner that removes contamination. (Originally found out of compliance on: 10-Oct-2018) IC

Employee

11. Employee hygiene is maintained. IC
12. Each employee washes their hands as often as necessary to prevent the contamination of food. IC

Miscellaneous

13. The premises is free of pests. (Originally found out of compliance on: 10-Oct-2018) NIC

- Premises has signs of rodent activity.

Response: All rodent excrement must be removed. Please refer to the information accompanying this inspection report for a listing of rodent abatement strategies to be implemented.

14. Chemicals, cleansers and similar agents are kept separate from food. IC

Actions Taken

Actions Taken:

- Directed to Comply

Progressive Compliance:

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- Correction Order Issued

Received By:

Inspector:

Karen Rehbein