



DOCUMENT INDEX NO. 13-119

DOC. NO.	DESCRIPTION	# of PAGES	DISCLOSURE
1	Complaint	3	Full
2	Handwritten Notes	8	Page 8 is Partially Severed Under Section 38 b) Page 11 is Partially Severed as it is Non- Responsive
3	Order Pursuant to the <i>Health Protection and Promotion Act</i>	1	Full
4	Copies of Photographs	10	Full
5	Letter from York Region dated July 22, 2013	1	Full
6	Agency for Health Protection and Promotion Food Bacteriology	3	Full
7	Health Protection Activities at 343-5 Yellowwood Circle, Vaughan	2	Full

The Regional Municipality of York

17250 Yonge Street Newmarket, ON L3Y 6Z1

Phone Number: (905) 895-4511 Fax Number: (905) 836-8315

Complaint

Document Number: REQ828000025	Complainant:
Status: Active	Oleena Panfilova
Severity: N/A	343 Yellowwood Circle
Service Provider: Cameron Weighill M.Sc.C.P.H.I.(c)	Vaughan, ON
Reporting Method: Canada Post	Home Phone: (416) 822-2271
Date Reported: 12-Jul-2013 9:45AM	
Date of Occurrence: 08-Aug-2013 6:30PM	
Program Area: Infection Control Daycares	
Reported Problem(s):	
Emergency Response	
343 Yellowwood Circle Vaughn	
Issue:	
Received call from On-call Manager Bernie Mayer that we had received a request from Dr. Kassam to conduct an inspection and take food samples at an illegal daycare were a two year old child had passed away at	

Action(s) Taken:

08-Jul-2013 11:30PM

Service Provider:

Cameron Weighill M.Sc.C.P.H.I.(c)

Arrived on site at 343 Yellowwood Circle in Vaughn at July 8th at 11:30 p.m.

Upon entering the facility I made the following observations

Garbage in kitchen with dirty diapers.

No approved sanitizers in observed in kitchen or visible in other area of facility

Inadequate handwashing capacity

Inadequate dishwashing capacity for multi-serve food utensils

Improper storage of cooked food items in fridge

Presents of food items in fridge that had to have soiled

Flooring (deep pile area carpets) in first and second floor play areas not designed or maintained in a manner that could be easily cleaned and sanitized

Toy's in first and second floor play areas not designed in a manner that could be easily cleaned and sanitized

Observed 7 day beds in 1st bedroom upstairs and 5 cribs in 3rd room upstairs.

During the inspection on July 8th a total of 9 food samples were collected

Chicken/ Potato Soup or Stew

Mini Mix Crackers

A cooked unknown food product that appears to be grain based

A walnut based product that look like a sausage and dried fruit mixed (bagged separately)

Garlic/Tomato mixture that appeared to be fermenting in the fridge

Deli meat with a best before date of June 19th

Dried oatmeal stored under sink with cleaners and garbage

Sausages from freezer

All food sample were hand delivered to the Public Health Lab

Discussions with Oleena Panfilova (primary operator of daycare) and Karina Rabadanova (Karina acting as a translator for Oleena) at 345 Yellowwood Circle at 12:00am revealed:

Oleena was not properly disinfecting kitchen utensils or toys in the daycare setting

Oleena had limited to no understanding of proper disinfection techniques for a food premise or daycare setting

Some food for the daycare was also been produced at 345 Yellowwood Circle

Inspection/Investigation

09-Jul-2013 1:30PM

Service Provider:

Cameron Weighill M.Sc.C.P.H.I.(c)

Delivered HPPA Order to Karina Rabadanova and explained order at 13:30 .

Inspection/Investigation

09-Jul-2013 1:30PM

Service Provider:

Cameron Weighill M.Sc.C.P.H.I.(c)

Document Number: REQ8280000025
Request Type: Complaint
Date Reported: 12-Jul-2013 9:45AM

Action(s) Taken:

Received call from Anna Majory from Public Health lab, who requested that more sample volume and to investigate whether any cheeses were present.
Via a forwarded email from Susan Gorman received operators names were provided by John Braybrook Detective Sergeant # 563
Olena PANFILOVA (08Jan66), Ruslan PANFILOV (M) (15Jul68), Karina RABADANOVA (20Feb89)
Arrived on site at 343 Yellowood Circle in Vaughn at 1:30 pm on July 9
Served HPPA order on Karina Rabadanova and explained all components of it and confirmed that she did not have questions with regard the order
Karina indicated that Ruslan Panfilova was not involved in daycare operator
Discussion with York Region police officer securing the facility revealed the following
345 Yellowood Circle may has being utilized as part of the daycare facility as 9 children were cleared from address the night before
14 dogs were present at 345 Yellowood Circle
Entered 343 Yellowood Circle to collect addition food samples at approximately 2:00 pm and was accompanied by Ministry of Education Child Care Quality Assurance and licencing staff members. Salpi DiGiandomenico (Program Advisor) and Pat Chapodos (Manager, Barrie Region) who were conducting their own inspection
Collected 13 food samples (14 sample bags):
Chicken / Potato Stew ' Served for Lunch on July 8th . Product was found on counter and likely left unrefrigerated since approximately noon on July 8th
Unknown cooked grain product ' Stored uncovered in fridge. The evidence of desiccation on surface of food product would suggested it had been on the fridge for some time
Deli Meats ' Stored in fridge ' Best before date of June 19th and evidence of desiccation around edges of some slices
Mini Mix crackers ' Product name Gallon ' Product was found on Kitchen counter without lid on container
Cheese ' Located in fridge freezer ' Best before date Sept 2012
Cheese ' Located in fridge freezer ' Best before date Sept 2012
Cheese ' Located in fridge freezer ' Best before date Sept 2012
Cheese ' Located in fridge freezer
Walnut product looking like a sausage ' Located in fridge in plastic bag with dried fruit
Dried Fruit -> Located in fridge in plastic bag with walnut product
Fermented Garlic/Tomato mixes in a water ' product found in fridge in an container previously used for ricotta (approximately 5 litres) ' When lid opened product had a very strong smelled of rotting food product
Sausage ' Located in freezer 'Best before date of Nov 12
Sausage ' Located in freezer
All samples had legal seals and were hand delivered to the Public Health Lab.
Custody of Food samples were transferred to Allana Murphy Public Health Ontario staff member at 15:30
Inspection/Investigation

16-Jul-2013 7:10PM **Service Provider:** Cameron Weighill M.Sc.C.P.H.I.(c)
Visited 345 Yellowood Circle to remind Karina and Oleena the conditions of the order. Either were available I discussed with Rulsan and used Alex Rabadanova (Karina brother) as translater

19-Jul-2013 10:40AM **Service Provider:** Cameron Weighill M.Sc.C.P.H.I.(c)
Visted 345 with Elena Stefaovich. Met with Karina and explain order again and provide IPAC and food safety resources.

22-Jul-2013 2:00PM **Service Provider:** Cameron Weighill M.Sc.C.P.H.I.(c)
Sent letter to Olena Panfilova, Karina Rabadanova, Ruslan Panfilova reminding them of the requirements of the order and discussing educational options
Mail Out

22-Jul-2013 3:00PM **Service Provider:** Cameron Weighill M.Sc.C.P.H.I.(c)
Received Lab results for food samples collected on July 9, 2013. Samples for the Chicken and potatoes stew, unknown cooked grain product and deli meats were positive for Listeria Monocytogenes
Inspection/Investigation

25-Jul-2013 10:17AM **Service Provider:** Steve Rebellato PHD,C.P.H.I.(C)

Document Number: REQ8280000025

Request Type: Complaint

Date Reported: 12-Jul-2013 9:45AM

Action(s) Taken:

PHI Elena Stefanovich - Spoke to Olena Panfilova via telephone @ approx. 2:45 p.m. with Steven Rebellato via teleconference. PHI Elena Stefanovich spoke in Russian to Olena Panfilova. Inquired regarding source of (i) stewed chicken potatoes, (ii) unknown grains, (iii) deli meats as a result of positive samples related to *Listeria monocytogenes* (presence/absence testing from Public Health Ontario Laboratories). Olena Panfilova advised that she purchases the deli meats from Bathurst Fine Foods located in Toronto. She advised she was unaware of the location where she purchased the grains and the ingredients for the stewed chicken potatoes recipe since she shops at many locations for these products and they are purchased in bulk and made with raw ingredients (i.e. stewed chicken potatoes recipe).

Referral provided to Toronto Public Health regarding deli meats location (Bathurst Fine Foods).
Consultation, Referral

DOCUMENT NO. 2

TOTAL # of PAGES: 8

**PAGE 8
IS PARTIALLY SEVERED
UNDER SECTION
38 b) – PERSONAL PRIVACY
AND
PAGE 11 IS PARTIALLY SEVERED AS
IT IS NON-RESPONSIVE**

Indicated to Ken that I would be
discussing issue with area PFI and
Food Safety Manager to determine if
additional actions needed to be taken.

July 8 2013 11:30 arrived onsite
at 343 Yellowwood Circle.

Collected food samples as
follows: Mini Mix Gellan
in open container in kitchen
chicken potato soup on counter
Unknown food item in Fridge that
appears to be grain based. ~~Sausage~~^{Sausage}
and dried fruit in sample ziplock
bag in fridge. A scotta container
with Tomatoes and garlic that
appeared to have fermented.

Dry Oatmeal stored under
counter max cleaners supplies
and garbage Deli meats
in fridge with best before
date of June 19th Ready to
eat sausage loosely wrapped
in paper sitting on raw chicken in
Freezer. Sent out B. Meyer

and told him that Chris
Reid was concerned that
parents should be contacted
throughout. Chris indicated
some food is prepared in
the home next to 343

Yellowwood Circle. Poor sanitation
in kitchen garbage bags with
dirty diapers in kitchen, no
bleach observed in kitchen
for cleaning. Fly area a
near kitchen on main

Flour in a upstairs Room 1
7 books and from 3 & 4 lbs
345 Yellow wood Circle
found like prepared no food
samples of products left
14- Food taken over on 2/4/6
Last food from address on Friday
14- Some type of soup but
Olee na Pantilava can
not remember. Pastoral
Soup for lunch, Peisios for
almost Karing Tabada
na va ~~the~~ indicate no blood
used at 343 Yellow wood
7/7/65 kitchen security
9 + PHT accepted 9 samples
11:52 had him 3, 50 flour

Samples placed in after
hours fridge left 343
Yellow wood Circle to go to lab
at ~~12:00~~ 1:13 am. Arrived here
at 2:46. Ann O'Connell
should have checked part of
meal rather than control
samples. Discussed with
Ann Majors need for
more sample 613 545-SUB
14 class ~~not in~~ in 345 with 9
children. Child Care Quality
Assurance was aware of days
since November through but
only 7 at that time --
Food Sample - #1 Stew
in Center 010551 #2 Utensil
Green Product 010552 5

#3 Deli meats 010553 -

#4 Minmix 010554 -

#5 Cheese 010555 -

↳ Expire Sept 12

#6 Cheese BB Sept 12 010557

#7 Cheese BB Sept 12 010558

#8 Cheese ~~BB~~ 010559

#9 ^{-Fruit} Sausage 010560

#10 Dr. al Fruit 010561

#11 Fermenti Garlic/Tomato 010562

#12 Sausage BB Nov 12 Frozen

010563

#13 Sausage Picezer 010564

All cheeses found in Picezer

Also in Freezer cheddar, ground

beef, Perogies, Frozen veggie

Frozen fruit

#47 Oatmeal 2 010565

010566

Sampling taken collect from

2:00 pm - 3:00 pm at Diti

Delivered to PHD Lab at 15:24

Samplers ^{Allison} L. ~~Anna~~ Murphy

Received received 15:30

Salipi di Giandomenico ^{present}

Adams & Pat Chapado present

during time most food stuff

taken, Pat Chapado

had been speaking to YR

Commission with regard to us

venture entering house.

Mr. Casson go told gave

us letter to enter. Letter

sent to facility in Nov to

reduce # of children 6

Sibi received call then told
to leave by person of phone that
Play DA not authority to review
records yet is my believe
Date more Quack harvest
Date

July 10, 2013 additional Notes from
July 8 inspection of 343 Yellowed
Circle Vaughn. Play area upstairs
had carpeting and toys that could
not be easily cleaned and
sanitized. Play area on main
floor had carpeted cribs and
toys that could not be easily
cleaned and sanitized.
Discussion infection control
processes with Oleena & Karina

With regard to food or toys
through Karina is translator when
I asked Oleena (main operator) how
she cleaned and sanitized she had
held up a bottle of dish soap
& then two ^{spicy} bottles of household
etc cleaners that did not and
disinfectant in their discussion
occurred at approximately 12:00 am
discussions with Pat & Sibi outside
the facility on July 9, 2013 at 3
11:30 pm indicated that they had
received a complaint that
an illegal daycare was operating
at the facility in Nov 2012.
A inspection was conducted
after a 20 minute delay by
the operators

After dining & inspecting
and food sampling, Pat & Stijn & I
inspected back yard. A gate between
the two yards 343 & 345 was noted
by Pat and she hypothesized that
children may have been moved between
facilities houses during the 20
minute delay of their Nov inspection.
At July 9, 2013 at 11:30 pm at 345
Yellowwood Fe served HAAA order
on Karina Rebadamona. Explain
all components of order. Karina
ask if they could enter the house
under this order. I told her
that this order did allow them
in but could not run a daycare.
I told her that current curfew

order and still need to be followed.
Rishon she indicated that Ruslan
and mother to do with the
daycare and did not have ownership
of house. It was Clara & her brother
that owned the 345 & Karina
& Clara who operated the daycare
with Karina asked me to cross out
Ruslan on her order copy of the
order.

Crossed out
Ruslan name on her copy.
July 16 7:10 pm 345 Yellowwood
Circle - A/c of Rebadamona
Karina - present & Ruslan present
along with two off York 8

Region Police officers. Alex provide some translation when discussing order with Pulson told Pulson the following, 1) order was in effect until lifted by HU 2) while in effect no daycare could be run at facility at 343 Yellowwood Circle 3) Failure to follow the order can result in a fine up to \$25,000, 4) The HU will check periodically to make sure order is being followed. Alex asked if they could go in and clean their plan for sale I informed them that my order did not

prevent them, but they should contact Min of Ed before taking any actions, told Alex and Pulson to please communicate our discussion to Kent, Kevin and O'Brien and they indicated they would. Russ provided update to Steve Police provided H to arrange call for tomorrow 905 895-1221 Ext 7008. Received call to Fran Debat Chris Red told him of visit and surveillance told him that our order does not prevent removal of material from address, the problem Min of Ed trying to get instructions for facility 9

tomorrow. We meeting
on Thursday and at that point
hopeful more information on
whether or becomes criminal investigation.
Explained to Chris our order
does not top daycare at 345
Yellowwood Circle. If more than
5 Min of Ed we can act if
less than 5 a risk assessment
would need to be completed
before anything could be done.
Rulson indicated the Daycare
is closed and would not be
opening again. Alex indicate
they are considering settling
w/ Gersby

July 19^{10:00} visited 343 Yellowwood
Circle. No answer at door
and lights off. No signs of
children. Elena Stefanovich
and I moved 345 Yellowwood
grove. Rulson, Alex and Karina
present. Explained to Karina
order still in effect on
525, no fine if they operate
daycare at 343 Yellowwood.
Karina indicated that they
would not be reopening at
343, but may open at
345. Karina indicated that
she need to contact Children
and Family Services before hav-
ing any children at facility.
Provide Full story &

IPAC information to Kasia
told Kasia if they plan to
open any type of Daycare
again that it important they
know Good Food Safety and
IPAC practices and CCHA
Child & Family services ^(w/!)
likely want you to demonstrate
knowledge of this information
before Kasia starts up again.
No evidence of children at
343 and Kasia indicated no
children present.



ORDER

MADE PURSUANT TO SECTION 13 OF THE HEALTH PROTECTION AND PROMOTION ACT, R.S.O. 1990, c. H.7

3

343 Yellowood Circle, Vaughan, ON;	Ruslan Panfilova; Olena Panfilova; Karina Rabadanova	
<small>Premise Name</small>	<small>Owner's/Operators Name</small>	
343 Yellowood Circle, Vaughan, ON	York Region	09/07/2013
<small>Premise Address</small>	<small>Municipality</small>	<small>Date</small>

THE FOLLOWING ACTIONS:

1. Immediately close the premises and evacuate all persons from the premises who are not involved with its operation, inspection, or maintenance.
2. The premises shall remain inaccessible to all persons who are not involved with its operation, inspection, or maintenance until further notice in writing from the Medical Officer of Health or a Public Health Inspector for the Regional Municipality of York ("the Region").

THE REASONS FOR THIS ORDER ARE THAT:

1. An inspection of the above mentioned premises (premise) owned or operated by you was made on July 08, 2013, by Cameron Weighill, Public Health Inspector (PHI) for the Community and Health Services Department of The Regional Municipality of York, at which time the following condition(s) were noted:

- Food premises maintained in manner permitting a health hazard
- Food premises maintained in manner permitting adverse condition affecting food
- Operator failed to provide a designated hand wash basin
- Operator failed to have adequate means to clean and sanitize multi-service utensils
- Operator failed to have proper sanitizer available for food contact surfaces
- Operator failed to provide food from an approved (inspected) source
- Operator failed to implement infection prevention and control practices

2. The condition of the premises has or is likely to have an adverse effect on the health of a person or persons.

I AM OF THE OPINION, ON REASONABLE AND PROBABLE GROUNDS, THAT:

1. A health hazard exists in the health unit served by me; and
2. This Order and the requirements specified in this Order are necessary to decrease the effect of, or to eliminate, the health hazard.

NOTICE

TAKE NOTICE THAT, you are entitled to request a hearing by the Health Services Appeal and Review Board in accordance with Section 44 of the Health Promotion and Protection Act, R.S.O. 1990, c. H. 7;

AND FURTHER TAKE NOTICE THAT, if you wish to arrange for this matter to be heard by the Health Services Appeal and Review Board you must, within fifteen (15) days after the receipt of this Order, mail or deliver, a notice in writing requesting a hearing to The Health Services Appeal and Review Board, Health Boards Secretariat, 151 Bloor Street West, 9th Floor, Toronto, ON, M5S 2T5 and to the Office of the Medical Officer of Health for the Community and Health Services Department, The Regional Municipality of York, 17250 Yonge Street, Box 147, Newmarket, ON, L3Y 6Z1;

AND FURTHER TAKE NOTICE THAT, although a hearing may be requested, this Order is effective from and after the time it is served on the person to whom it is directed, unless it is altered or rescinded by the Health Services Appeal and Review Board or unless the Board, under application with notice, grants a stay of the Order until the proceedings before the Board are disposed of;

AND FURTHER TAKE NOTICE THAT, failure to comply with this Order is an offence for which you may be liable of a fine of not more than \$5,000 in the case of a person or of a fine of not more than \$25,000 in the case of a corporation, for every day or part of each day on which the offence occurs or continues.

THIS ORDER IS GIVEN BY:

Cameron Weighill
 Public Health Inspector, C.P.H.I. (C),
 Community and Health Services Department, Health Protection Division
 The Regional Municipality of York

Signature

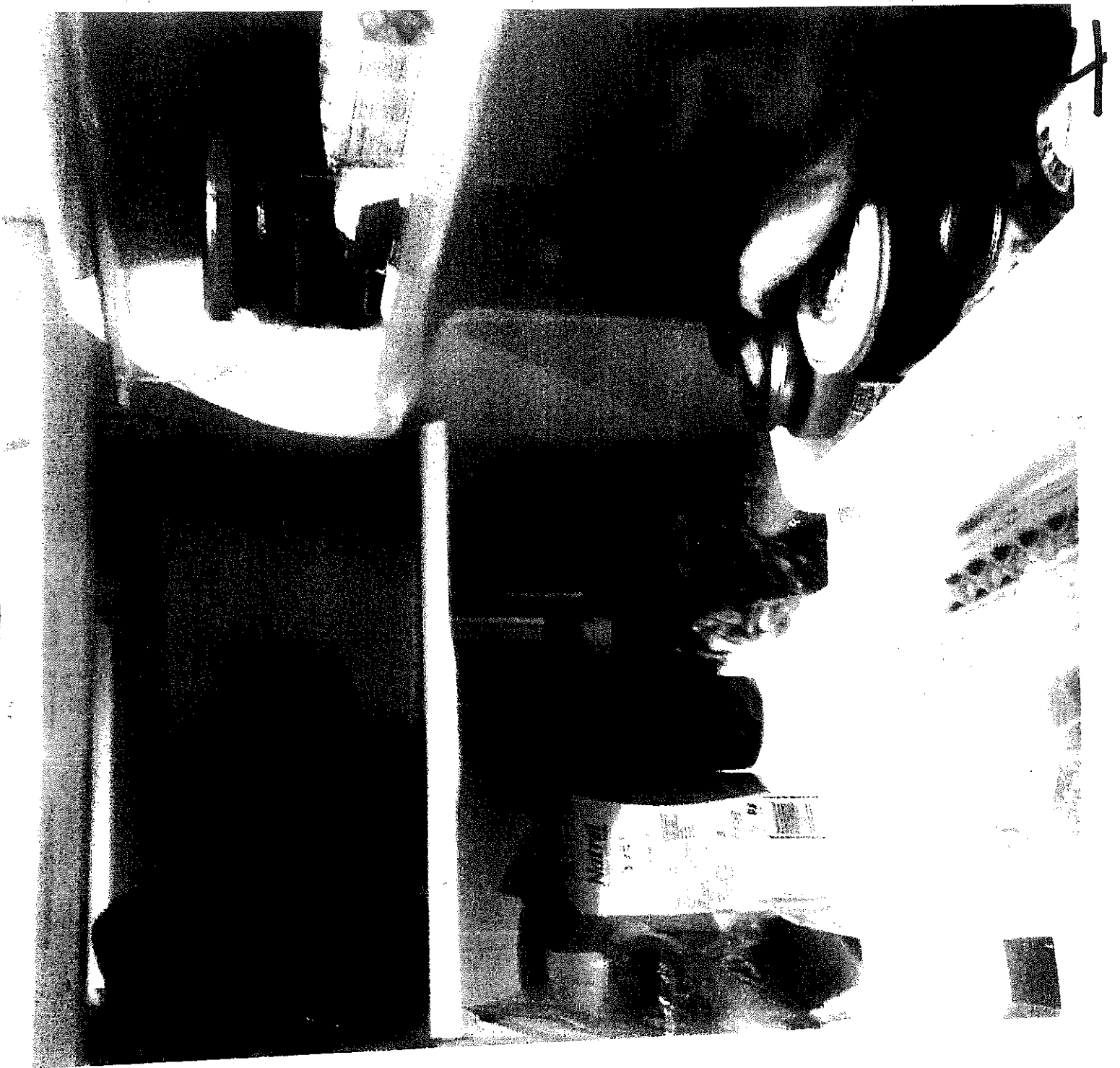
Served upon: KARINA RABADANOVA
 Print Name

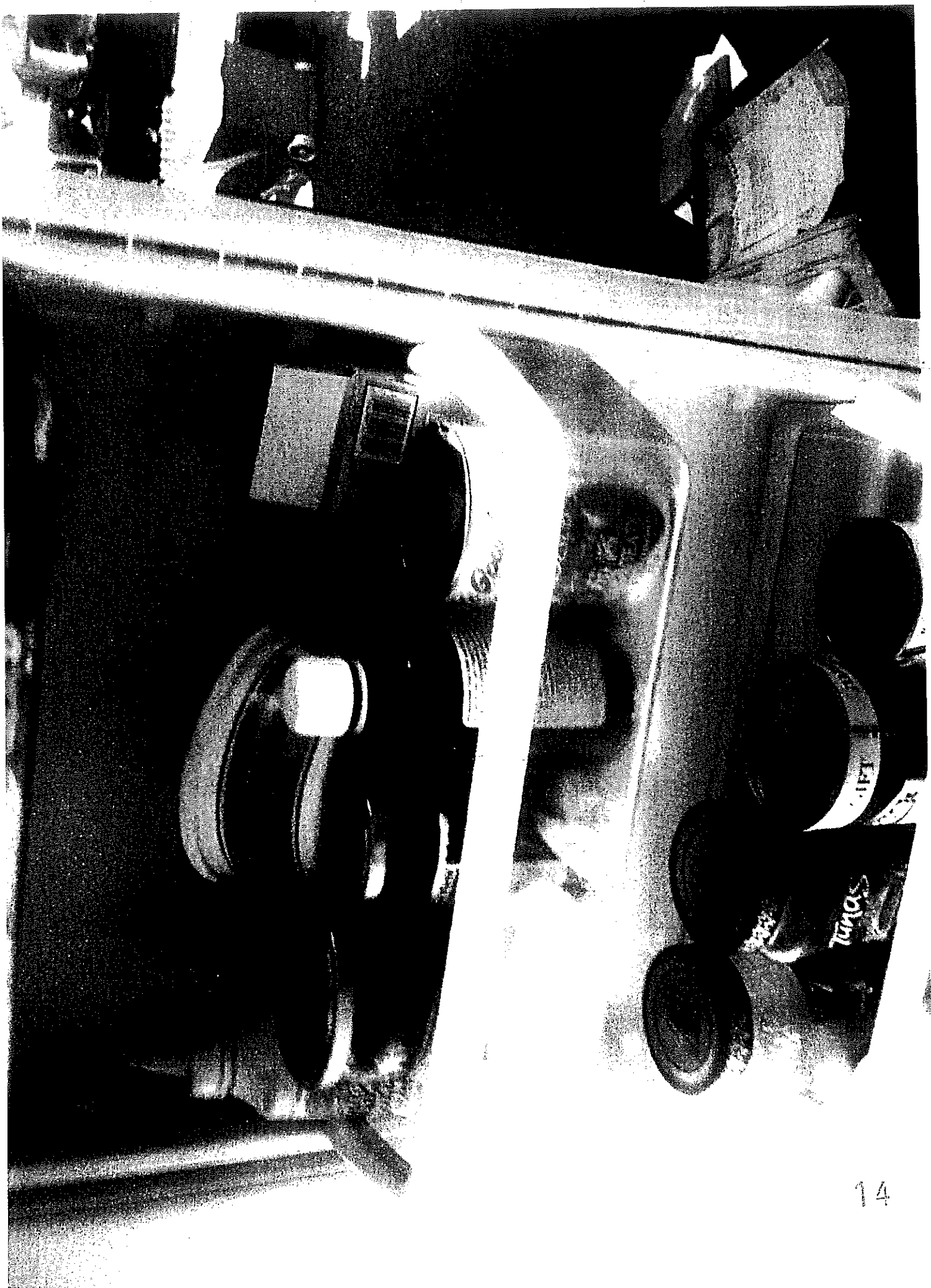
Received by:
 Signature

Date: Tuesday July 09, 2013

Time: 1:30

Markham Office: 4281 Hwy #7 East, Unit B 6-9 Markham, ON L3R 0W6 Telephone: 905-940-1333 Fax: 905-940-9872	Newmarket Office: 17250 Yonge St. P.O. Box 147 Newmarket, ON L3Y 6Z1 Telephone: 905-895-4511 Fax: 905-836-8315	Richmond Hill Office: 50 High Tech Rd. 2nd Floor Richmond Hill, ON L4B 4N7 Telephone: 905-762-2090 Fax: 905-762-2091	Keswick Office: 24262 Woodbine Avenue Keswick, Ontario, L4P 3E9 Telephone: 905-889-1884 Fax: 905-889-0237
---	---	---	--















Small, illegible text on a label in the lower right corner, possibly containing a date or identification number.









5

July 22, 2013

Attention: Olena Panfilova, Karina Rabadanova, Ruslan Panfilova
343 Yellowood Circle
Vaughan, Ontario
L4J 8L9

I am writing to follow up from the visit by the York Region Public Health to 343 and 345 Yellowood Circle on Friday, July 19th, 2013. Please note the following in regards to the Order issued under the *Health Protection and Promotion Act*, R.S.O. 199, c. H.7 on July 9th, 2013:

- (i) The order remains in effect. As a result, 343 Yellowood Circle, Vaughan, ON, shall remain inaccessible to all persons who are not involved with the operation, inspection or maintenance of this location. As a result, no childcare operation shall take place at the location.
- (ii) The order remains in effect until further notice in writing from the Medical Officer of Health or a Public Health Inspector for the Regional Municipality of York.

In order to request that the conditions in the order be lifted, you will have to correct those conditions listed in the order. Please contact me, Public Health Inspector Cameron Weighill, at 905-895-4511, extension 4567, to arrange for a reinspection by York Region Public Health. In addition:

- (i) Please read the information provided to you by Public Health Inspector Cameron Weighill on July 19th, 2013. This educational material provides valuable information in regards to food safety and infection prevention and control practices that are valuable in operating a child care business
- (ii) Please contact me, Public Health Inspector Cameron Weighill should you wish to enroll in the Region of York's food handler education course.
- (iii) Please contact York Region Community and Health Services Health Connection (1-800-361-5653) for additional public health information in regards to child care facilities.

Thank you,

Cameron Weighill
Public Health Inspector
17250 Yonge St
Newmarket, ON.
L3Y 6Z1

9



Ontario
Agency for Health
Protection and Promotion
Public Health Laboratories

- Instructions:
- Submit 200 grams of each sample if possible. Ship samples refrigerated to the lab as soon as possible.
 - Submit related clinical specimens in enteric outbreak kit, with corresponding case number.

Food Bacteriology

24

Dr. **York Region Community & Health Services Department**
Health Protection Division
17250 Yonge Street, P.O. Box 147
Newmarket, ON L3Y 6Z1

Date collected: **July 9, 2013**
Collected by: **Caroleen Weighip**
Case/Health Unit no.: **8270**

Date of eating: _____ Time: _____
Suspect place of eating: Home Restaurant Other _____

Suspect place of eating Name: **343 Yellowood Circle**
Address: **Vaughn, ON**

Place of food preparation Name: **343 Yellowood Circle**
Address: **Vaughn, ON**

Purpose of collection: Routine surveillance HACCP Special survey Complaint (no illness)

Foodborne illness: Part of meal Control samples Follow up samples:

Predominant symptoms: _____ Date of symptoms onset (index case): _____ Time: _____
Confirmed etiological agent(s): _____ No presumed ill _____ No presumed at risk _____

FOOD BACTERIOLOGY
JUL 30 2013
MCH/AVIWH

Lab no.	Sample description	Sender's no.	Cultured	Raw	Ready to eat	pH	Aw @ 21°C	Count per gram												
								APC	Coliform	E. coli	Total gram negative	Clostridium perfringens	Bacillus cereus	Staph aureus	Staph enterococcus	Salmonella	Campylo bacter	VTEC	Shiga toxin	
F8878	Steak chicken/Balls	1						7.0×10^9	$> 1.1 \times 10^3$	< 3	6.3×10^4	< 100	< 100	< 100	ND	$< 10^5$	ND	ND	ND	ND
F8880	Unknown Beans cold	2						7.0×10^5	23	< 3	$> 2.0 \times 10^5$	< 100	< 100	< 100	ND	ND	ND	ND	ND	ND
F8881	Deli Meats	3						$> 2.0 \times 10^5$	$> 1.1 \times 10^3$	< 3	$> 2.0 \times 10^5$	< 100	< 100	< 100	ND	ND	ND	ND	ND	ND
F8882	Mini Max crackers	4						1.0×10^3	< 3	< 3	$< 1.0 \times 10^3$	< 100	< 100	< 100	ND	ND	ND	ND	ND	ND
F8883	Cheese	5						1.0×10^3	< 3	< 3	$< 1.0 \times 10^9$	< 100	< 100	< 100	ND	ND	ND	ND	ND	ND

RECEIVED
JUL 5 0 2013
HEALTH PROTECTION

Final report: **Lihera monocytes - Detroit for F8878, F8880, F8881**

Laboratory results:
 Insufficient sample for testing → F8878 (Campylobacter) **same July 15, 2013 AM**
 Unsuitable for testing
 Further report to follow:

Examined by: **AM** Date received: **AM 8-01**
 Examined by: **AM** Date reported: **JUL 22 2013**

Checked by: **MB**

Centre: Public Health Laboratory
 Environmental Microbiology
 Resources Road,
 Toronto, ON M6P 3P1
 Phone: 416-326-1300
 FAX: 416-326-1309



Ontario
Agency for Health
Protection and Promotion
Public Health Laboratories

Instructions:
• Submit 200 grams of each sample if possible. Ship samples refrigerated to the lab as soon as possible.
• Submit related clinical specimens in enteric outbreak kit, with corresponding case number.

Food Bacteriology

25

This is your
return address

Dr. **York Region Community & Health Services Department Health Protection Division**
17250 Yonge Street, P.O. Box 147
Newmarket, ON L3Y 6Z1

Date collected: **July 9, 2013**
Collected by: **Cameron DeLoach-11**
Case/Health Unit no.: **8270**

Purpose of collection:
 Routine surveillance
 HACCP
 Special survey
 Complaint (no illness)

Foodborne illness:
 Part of meal
 Control samples
 Follow up samples:
 (Confirmed etiologic agent(s))

Predominant symptoms: _____
 Date of eating: _____
 Date of symptoms onset (under case): _____
 Time: _____
 No. presumed ill: _____
 No. presumed at risk: _____

Subject place of eating:
 Home
 Restaurant
 Other

Subject place of preparation:
 Name: **343 Yellowwood Circle**
 Address: **Vaughan, ON**
 Name: **343 Yellowwood Circle**
 Address: **Vaughan, ON**

POSTAL CODE: _____

For Laboratory Use Only

Lab no.	Sample description	Sender's no.	Cultured	Raw	Ready to eat	pH	Aw @ 21°C	Count per gram										D = Detected ND = Not Detected						
								APC	Coliform	E-coli	Total gram negative	Clostridium perfringens	Bacillus cereus	Staph aureus	Staph enterococcus	Salmonella	Campio bacter	VTEC	Shigella	Yersinia				
F88884	Cheese	6						1.0x10 ³	<3	<3	1.0x10 ³	<100	<100	<100	<100	ND	ND	ND	ND	ND	ND	ND	ND	ND
F88885	Cheese	7						INSUFFICIENT	INSUFFICIENT							ND	INS	ND	ND	ND	ND	ND	ND	ND
F88886	Cheese	8						<1.0x10 ³	<3	<3	1.0x10 ³	<100	<100	<100	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND
F88887	Sausage	9						<1.0x10 ³	<3	<3	1.0x10 ³	<100	<100	<100	ND	ND	INS	ND	ND	ND	ND	INS	INS	INS
F88888	Dried Fruit	10						INSUFFICIENT	INSUFFICIENT							ND		ND	ND	ND	ND	INS	INS	INS

Comments: _____

Laboratory results: F88884, F88885, F88886 - cheese-packet, AM
 F88887, F88888 - sausage - 3 packages AM
 Insufficient sample for testing F88884 - sausage - 3 packages AM
 Unsuitable for testing (F88885, F88887, F88888)
 Further report to follow:
 Final report:

Checked by: **gmm**
 Date reported: **JUL 19 2013**

Examined by: **YB**
 Date received: **AM 8:00**
 Examined: **July 9, 2013 3:22pm**

FR8888 JUL 19 13PM 3:13

Central Public Health Laboratory
 Environmental Microbiology
 51 Resources Road
 Toronto, ON M9P 3T1
 Tel: (416) 325-5716, Fax: (416) 325-5451

RECEIVED
JUL 30 2013
HEALTH PROTECTION

YORK REGION
JUL 30 2013
MCH/AVICH

Instructions:
 • Submit 200 grams of each sample if possible. Ship samples refrigerated to the lab as soon as possible.
 • Submit related clinical specimens in enteric outbreak kit, with corresponding case number.

Food Bacteriology

This is your return address

York Region Community & Health Services Department
 Health Protection Division
 17250 Yonge Street, P.O. Box 147
 Newmarket, ON L3Y 6Z1

Dr. _____

Date collected: July 9, 2013
 Collected by: Cameron Washburn
 Case/Health Unit no.: 22770

Purpose of collection: Routine surveillance HACCP Special survey Complaint (no illness)

Foodborne illness: Part of meal Control samples Follow up samples:
 Confirmed etiologic agent(s): _____

Date of eating: _____ Time: _____ Date of symptoms onset (index case): _____ Time: _____
 Suspect place of eating: Home Restaurant Other _____

Suspect place of eating: 343 Yellowwood Circle
 Name: _____ Address: Washburn

Place of food preparation: 343 Yellowwood Circle
 Name: _____ Address: Washburn

YORK REGION
JUL 30 2013
MOH / ANV / 15

Lab no.	Sample description	Sender's no.	Cultured	Raw	Ready to eat	pH	Aw @ 21°C	Count per gram								D = Detected ND = Not Detected				
								APC	Coliform	E. coli	Total gram negative	Clostridium perfringens	Bacillus cereus	Staph aureus	Staph enterotoxigen		Salmonella	Campylo bacter	VTEC	Shigella
F 8888A	Fennel Garlic Fennel	11						1.0x10 ³	<3	<3	<1.0x10 ³		100	<100	<100		ND	ND	ND	
F 8888B	Sausage	12						<1.0x10 ³	<3	<3	<1.0x10 ³		<100	<100	<100		ND	ND	ND	
F 8888C	Sausage	13						<1.0x10 ³	<3	<3	<1.0x10 ³		<100	<100	<100		ND	ND	ND	
F 8888D	Sausage	14						1.0x10 ³	23	<3	<1.0x10 ³		<100	<100	<100		ND	ND	ND	
F 8888E	Dat meal	15																		

Comments: _____

RECEIVED
JUL 30 2013
HEALTH PROTECTION

Laboratory results:
 Indifferent sample for testing
 Unsuitable for testing
 Further report to follow:
 Final report

Date received: AM 8:12
 Examined by: AM
 Checked by: AM
 Date reported: JUL 19 2013 M

Central Public Health Laboratory
 Environmental Microbiology
 81 Resources Road,
 Toronto, ON M9P 3T1
 Tel: (416) 325-5714, Fax: (416) 325-5951
Phytoplankton

Health Protection activities at 343-5 Yellowwood Circle, Vaughn

7

July 8, 2013

- Received call from On-call Manager Bernie Mayer that we had received a request from Dr. Kassam to conduct an inspection and take food samples at an illegal daycare
- Arrived on site at 343 Yellowwood Circle in Vaughn at July 8th at 11:30.
- Upon entering the facility I made the following observations
 - Garbage in kitchen with dirty diapers.
 - No approved sanitizers in observed in kitchen or visible in other area of facility
 - Inadequate handwashing capacity
 - Inadequate dishwashing capacity for multi-serve food utensils
 - Improper storage of cooked food items in fridge
 - Presents of food items in fridge that had to have soiled
 - Flooring (deep pile area carpets) in first and second floor play areas not designed or maintained in a manner that could be easily cleaned and sanitized
 - Toy's in first and second floor play areas not designed in a manner that could be easily cleaned and sanitized
 - Observed 7 day beds in 1st bedroom upstairs and 5 cribs in 3rd room upstairs.
- During the inspection on July 8th a total of 9 food samples were collected
 - Chicken/ Potato Soup or Stew
 - Mini Mix Crackers
 - A cooked unknown food product that appears to be grain based
 - A walnut based product that look like a sausage and dried fruit mixed (bagged separately)
 - Garlic/Tomato mixture that appeared to be fermenting in the fridge
 - Deli meat with a best before date of June 19th
 - Dried oatmeal stored under sink with cleaners and garbage
 - Sausages from freezer
- All food sample were hand delivered to the Public Health Lab
- Discussions with Oleena Panfilova (primary operator of daycare) and Karina Rabadanova (Karina acting as a translator for Oleena) at 345 Yellowwood Circle at 12:00am revealed:
 - Oleena was not properly disinfecting kitchen utensils or toys in the daycare setting
 - Oleena had limited to no understanding of proper disinfection techniques for a food premise or daycare setting
 - Some food for the daycare was also been produced at 345 Yellowwood Circle

July 9, 2013

- Received call from Anna Majory from Public Health lab, who requested that more sample volume and to investigate whether any cheeses were present.

27

- Via a forwarded email from Susan Gorman received operators names were provided by John Braybrook Detective Sergeant # 563
 - Olena PANFILOVA (08Jan66), Ruslan PANFILOV (M) (15Jul68), Karina RABADANOVA (20Feb89)
- Arrived on site at 343 Yellowood Circle in Vaughn at 1:30 pm on July 9
- Served HPPA order on Karina Rabadanova and explained all components of it and confirmed that she did not have questions with regard the order
- Karina indicated that Ruslan Panfilova was not involved in daycare operator
- Discussion with York Region police officer securing the facility revealed the following
 - 345 Yellowood Circle may has being utilized as part of the daycare facility as 9 children were cleared from address the night before
 - 14 dogs were present at 345 Yellowood Circle
- Entered 343 Yellowood Circle to collect addition food samples at approximately 2:00 pm and was accompanied by Ministry of Education Child Care Quality Assurance and licencing staff members Salpi DiGiandomenico (Program Advisor) and Pat Chapodos (Manager, Barrie Region) who were conducting their own inspection
- Collected 13 food samples (14 sample bags):
 - Chicken / Potato Stew → Served for Lunch on July 8th . Product was found on counter and likely left unrefrigerated since approximately noon on July 8th
 - Unknown cooked grain product → Stored uncovered in fridge. The evidence of desiccation on surface of food product would suggested it had been on the fridge for some time
 - Deli Meats → Stored in fridge → Best before date of June 19th and evidence of desiccation around edges of some slices
 - Mini Mix crackers → Product name Gallon → Product was found on Kitchen counter without lid on container
 - Cheese → Located in fridge freezer → Best before date Sept 2012
 - Cheese → Located in fridge freezer → Best before date Sept 2012
 - Cheese → Located in fridge freezer → Best before date Sept 2012
 - Cheese → Located in fridge freezer
 - Walnut product looking like a sausage → Located in fridge in plastic bag with dried fruit
 - Dried Fruit -> Located in fridge in plastic bag with walnut product
 - Fermented Garlic/Tomato mixes in a water → product found in fridge in an container previously used for ricotta (approximately 5 litres) → When lid opened product had a very strong smelled of rotting food product
 - Sausage → Located in freezer → Best before date of Nov 12
 - Sausage → Located in freezer
- All samples had legal seals and were hand delivered to the Public Health Lab.
- Custody of Food samples were transferred to Allana Murphy Public Health Ontario staff member at 15:30