

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Hartland Arena Canteen	<b>Licence #:</b>	31-033939
<b>Address:</b>	400 McLean Avenue Hartland NB E7P 2L1	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	January 30, 2024

*MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable*

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations:</b> container of fries was uncovered in the small chest freezer. <b>Corrective Actions:</b> The employee covered it during the inspection.	Corrected
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations:</b> The previously implemented sanitizer log is not being filled. <b>Comment:</b> Re-implement with new staff and ensure verifications get recorded once per day.	Immediately
8.2	CR	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations:</b> The quat sanitizer solution was at 1000ppm <b>Comment:</b> Ensure it is prepared as per the manufacturer's instructions (1ml/500ml water) for a concentration of 200ppm. <b>Corrective Actions:</b> Provided education during the inspection and demonstrated proper preparation. A 200ppm solution was prepared. All dishes are to be washed again.	Corrected

### CLOSING COMMENTS

Rating colour: Green