

Food Premises Inspection Summary Report

Name of Premise:	Island View Lions Club	Licence #:	02-00103
Address:	9 Market St Quispamsis NB E2E 4B1	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	March 18, 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
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: Temperature logs must be recorded twice a day when food is being prepared.	Immediately
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Cardboard must be removed from shelves as it is not smooth and easily cleanable. Top of freezer in storage room is rusty, it must be made smooth and easily cleanable.	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). Observations: Cutting boards are badly scratched they must be resurfaced or replaced.	April 1, 2024
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Lysol wipes were being used on counters. Discontinue practice as Lysol is a disinfectant. Sanitizer must be available when food is being prepared. For chlorine sanitizer ensure it is mixed at 100ppm. For QUAT sanitizer ensure it is mixed at 200ppm.	April 1, 2024
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: QUAT test strips are expired. New ones must be purchased if using QUAT sanitizer.	Immediately
11.1	MA	Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP. Observations: If an inorganic water sample has not been taken in the last 5 years a new one must be submitted.	April 1, 2024
13.2	MA	There shall not be any signs of insects and/or rodents. Observations: Rodent droppings were found on the floor and under the sink. These areas must be cleaned and sanitized. A mouse was found in the trap under the sink and was removed during the inspection.	April 1, 2024

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CLOSING COMMENTS

Rating colour: Dark Yellow