

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Harbour Road Pub & Eatery	<b>Licence #:</b>	02-034101
<b>Address:</b>	190 NB-176 Pennfield NB E5H 1T9	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	January 25, 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
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations: Excessive dirt and food debris on floor in kitchen.</b> <b>Comment: Deep cleaning required.</b>	Immediately
8.2	MI	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Corrective Actions: Sanitizer remixed to 200ppm.</b> Reading: - 11:25 AM - QUAT sanitizer : 50ppm	Corrected
10.2	MI	<b>Outstanding Infraction: Walls shall be of sound construction and in good repair.</b> Comment: Walls in back room with water treatment equipment are damaged and require repair.	

### CLOSING COMMENTS

Rating colour: Green