

Food Premises Inspection Report

Name of Premise:			Marché Inkerman Enr Licence #: 63-00146					
Operator:			Normand Mourant		Type: Category: Date of Inspection:	Class/Classe 4		
Address:			117 Boul. St-Pierre O Caraquet NB E1W 1B7			Routine Compliance February 9, 2024		
Water Supply:		y:	Private Date of In		Date of mapection.			
Item n	о.	Desc	ription				CDI	R
			1	I.0 FOOD				
1.1	S	Appro	ved Source					
1.2	S	Purch	asing and Receiving					
1.3	S	Ассер	table Containers and Labeling					
			2.0 FO	OD STORA	GE			
2.1	S	Storag	ge of Potentially Hazardous Foods					
2.2	S	Froze	n Storage					
2.3	U	Refrig	erated Storage (Temperature)					
2.4	S	_	erated Storage (Methods)					
2.5	S		erated Storage (Space)					
2.6	U	Dry St	_				~	
2.7	S	Storag	ge of Food for Staff					
			3.0 FOOD PREPA	RATION AN	ID HANDLING			
3.1	S		ng Methods					
3.2	S		ng Methods					
3.3	N.O.		g Methods					
3.4	S		g Methods					
3.5	S		ating Methods					Ш
3.6	S	Handl	ing Methods					Ш
			4.0 FOOD DIS	SPLAY AND	SERVICE			
4.1	S		y Methods					
4.2	S	Advan	ce Preparation					
			5.0 RECORD K	EEPING ANI	D RECALLS			
5.1	S		d Keeping					
5.2	N.O.	Recall	of Food					
			6.0 F	PERSONNEL	_			
6.1	U	Demo	nstrating Knowledge				~	
6.2	S		yee Health					
6.3	S	Perso	nal Hygiene Practices					
			7.0 FOOD EQUI	PMENT AND	UTENSILS			
7.1	S		Equipment (Design, Construction, Installation a	nd Maintenance)			
7.2	S		Contact Surfaces					
7.3	N.O.		anical Dishwashing					
7.4	S		al Dishwashing					
7.5	S	Eating	Utensils and Dishes					



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			8.0 CLEANING AND SANITIZING									
8.1	S	Clear	ning and Sanitizing									
8.2	s	Deter	gents and Chemical Use and Storage									
9.0 SANITARY FACILITIES												
9.1	S	Wash	nroom(s)									
9.2	S	Hand	Washing Station(s)									
10.0 FLOORS, WALLS AND CEILINGS												
10.1	S	Floor	s (Construction and Maintenance)									
10.2	U	Walls	(Construction and Maintenance)									
10.3	S	Ceilir	ngs (Constructions and Maintenance)									
11.0 WATER SUPPLY AND WASTE DISPOSAL												
11.1	S	Wate	r (Quality and Quantity)									
11.2	S	Sewa	ge Disposal									
11.3	S	Solid	Waste Handling									
12.0 LIGHTING AND VENTILATION												
12.1	S	Lighti	ing									
12.2	S	Venti	lation									
	13.0 GENERAL											
13.1	S	Licen										
13.2	S	Rode	nt and Insect Control									
13.3	S	Othe										
N.O	Not (Observe	ed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Crit Inspection, R - Repeated infraction	tical infraction, CL	OI - Corrected During							
			OBSERVATIONS AND CORRECTIVE ACTIONS									
Item	MI	/MA/ CI	Remarks		Date for Correction							
2.3		MA	Temperatures shall be recorded at least 2 times daily at acceptable intervals during opelogs shall be easily accessible for review by inspectors.	eration and	February 9, 2024							
			Observations: les températures des 2 réfrigerateurs de la cuisine sont sup degrés celcius et munis de thermometres.ne rien entreposer de périssable réfrigérateurs.les salades et fromages, saucisses et viandes à donair doive jettés.(corrigé sur place)	es dans les 2								
2.6		MI	Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and construction and in good repair. Observations: Les étagères doivent être maintenus propres en tout temps repeintes. Corrective Actions: CDI		Corrected							
6.1		MA	For Class 4, the manager of a food premises shall hold a certificate confirming his or he completion of a food handler program as described in Section 39(2) of the Food Premis Regulation. Observations: premier mars 2024		Corrected							
			Corrective Actions: CDI									
10.2		MI	Walls shall be of sound construction and in good repair. Observations: le bas du murs près des friteuses doit être lavé.		Corrected							
			Corrective Actions: CDI									



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 CLOSING COMMENTS

 Rating color:
 Dark Yellow

 Ware To July
 Wee To July

 Received By: Normand Mourant
 Éric De La Garde, Public Health Inspector