

Food Premises Inspection Summary Report

Name of Premise:	Penobsquis Corner Gas	Licence #:	02-039648
Address:	3 Horton Ln Penobsquis NB E4G 2C8	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	December 4, 2023

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
2.1	MI	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Mayonnaise and onions must not be stored at room temperature. They must be kept refrigerated or on ice. Ketchup and mustard must be put in pump dispenser or single use packages. To prevent contamination.	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Eggs were being stored above ready to eat foods Corrective Actions: CDI	Corrected
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). Observations: Flour is being stored directly in totes. Ensure totes are food grade or keep product in the original bag and store in the tote.	Immediately
10.3	MI	Outstanding Infraction: Ceilings shall be of sound construction and in good repair. Comment: Hole in ceiling must be repaired.	
8.2	MI	Outstanding Infraction: Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Comment: Test strips are required for sanitizer.	

CLOSING COMMENTS

Rating colour: Green