

Food Premises Inspection Summary Report

Name of Premise:	Lakeville Village Convenience	Licence #:	31-025108
Address:	2181 NB-560 Lakeville NB E7K 1T7	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Compliance
		Date of Inspection:	September 28, 2022

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	Freezers shall be kept in good repair, defrosted regularly, and kept clean Observations: All freezer units demonstrated frost accumulation and need to be defrosted and cleaned more frequently. Comment: Implement immediately and maintain freezers in a clean defrosted state.	Immediately
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: Logs were not completed consistently and there was a gap of a few days during the last week. 2nd temperature recorded during the last hour of the shift, advised operator to record earlier in the day to get better coverage and address issues more promptly if they occur during the shift. Comment: Implement immediately.	Immediately
7.2	MA	Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning) Observations: Wall mounted fry cutter displayed debris accumulation from the previous day as it had not been cleaned at the end of the day. Comment: The fry cutter needs to be dismantled, cleaned and sanitized after use. Corrective Actions: The operator cleaned the fry cutter during the inspection.	Corrected
13.1	MI	The latest copy of the current food inspection report shall be displayed so that customers can easily read the report Observations: The last inspection report was not posted for patrons to review. Corrective Actions: The operator is to post the latest inspection report near the licence and ensure it is always kept posted going forward.	Corrected
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see Observations: The licence was posted behind a flower vase and not easily seen. Corrective Actions: The operator posted the licence in an area where it can be seen by the public.	Corrected
11.2	MI	Outstanding Infraction: If the premises is on private on-site sewage disposal system a grease trap must be present. These chambers must be sized and maintained in accordance with the manufacturer's instructions. Comment: Grease trap not installed yet, trap procured and waiting on contractor for install, to be done prior to November 30 and operator to submit documentation of the installation.	November 30, 2022

CLOSING COMMENTS

Rating colour: **Green**