

Food Premises Inspection Summary Report

Name of Premise:	Pub on Main	Licence #:	02-02810
Address:	43 Main St St. George NB E5C 3H9	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	January 31, 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
2.4	MI	Foods in the refrigerators shall be kept covered as to prevent contamination. Comment: Foods in table top units must be fully covered when not in use.	Immediately
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: Scoops for bulk food items stored inside bins. Comment: Scoops must be removed and stored outside bins when not in use.	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 have excessive scoring. Comment: Cutting boards must be resurfaced or replaced.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Dirt buildup observed throughout the kitchen area. Comment: Deep cleaning required behind/underneath food equipment.	Immediately
8.2	MA	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. Observations: No sanitizer available. Mixing station is not working. Corrective Actions: Backup system with quaternary ammonium sanitizer available. Sanitizer refilled and relabelled. Reading: - 4:01 PM - Sink and Surface Sanitizer (EcoLab) : 0ppm	Corrected

CLOSING COMMENTS

Rating colour: Green