

Food Premises Inspection Summary Report

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| Name of Premise: | Jollimart Asian Convenience Store | Licence #: | 11-040182 |
| Address: | 4-9417 Main St Richibucto NB E4W 4B7 | Type: | Class/Classe 4 |
| Water Supply: | Municipal | Category: | Routine Compliance |
| | | Date of Inspection: | April 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 |
|------|------------|---|---------------------|
| 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: Make sure to log temperature of fridges 2x per day of operation. Logs must be available to inspectors at all time | Immediately |
| 7.2 | MI | Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Shelf under counter must be painted to make it easy to clean | Immediately |
| 8.2 | MA | Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer too strong at time of inspection. Make sure to follow manufacturer's instruction on how to mix Sanitizer Corrective Actions: CDI | Corrected |

CLOSING COMMENTS

Rating colour: Green