

## **Food Premises Inspection Summary Report**

Name of Premise: Philly's Subs & Spuds Licence #: 02-009559

Address: 28 Rosemont Ave Type: Class/Classe 4

Sussex NB E4E 2R6 Category: Routine Compliance

Water Supply: Municipal Date of Inspection: November 22, 2023

MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

## **OBSERVATIONS AND CORRECTIVE ACTIONS** MI/MA/CR **Date for Correction** Item Remarks Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be MI Corrected 1.3 labeled with the date of preparation. Corrective Actions: CDI All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C MA 2.1 Corrected (140°F). Observations: Frozen turkey was found on the floor. It was placed in fridge during inspection. Corrective Actions: CDI MA Thermometers shall be in all refrigerated areas. 2.3 Corrected Corrective Actions: CDI Non-food contact equipment shall be constructed from materials that are suitable for their 7.1 MI Immediately intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Stove and freezer need to be cleaned. 13.3 MI Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Immediately Observations: Any unused items must be removed from the storage area and all things must be kept off the floor to aid in cleaning. Duct tape on shelves and fridge door must be removed. It is not able to be cleaned properly. Raw wood must be painted or made smooth and easily cleanable. 10.1 Outstanding Infraction: Floors shall be designed to facilitate effective cleaning and sanitation. Comment: Floor in one part of the kitchen has been done. The back area still needs to be made smooth and easily cleanable.

## **CLOSING COMMENTS**

Rating colour: Green