

Food Premises Inspection Summary Report

Name of Premise:	The Falafel Spot	Licence #:	02-012009
Address:	572 Main St Sussex NB E4E 7H8	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	April 2, 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
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. Observations: Hot holding temperatures were not being recorded if held for more than 4 hours. An infrared or probe thermometer must be purchased to verify hot holding temperature.	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 was at 400ppm. It must be 200ppm for QUAT. Concentration must be verified with test strips each time sanitizer is mixed. Corrective Actions: CDI	Corrected
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: Test strips are expired, new ones must be purchased.	Immediately
8.2	MI	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. Observations: Sanitizer bottles are not labeled.	Immediately
9.2	MI	Hand washing stations shall be easily accessible and kept clear at all times. Observations: Hand wash station had a mug in it at the time of inspection. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green