

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Sully's Ice Cream Parlour	<b>Licence #:</b>	02-00995
<b>Address:</b>	66 Broad Street Sussex NB	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Compliance
		<b>Date of Inspection:</b>	August 4, 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
1.3	MI	Foods must be properly labeled with the item name <b>Observations:</b> Waffle mix stored in old ice cream container not labelled. <b>Comment:</b> Label all containers according to their contents. <b>Corrective Actions:</b> CDI	Corrected
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) <b>Observations:</b> Styrofoam pads used for placing on top of ice cream containers in freezers were stored on the floor. <b>Comment:</b> Keep styrofoam pads off floor to prevent cross-contamination. <b>Corrective Actions:</b> CDI	Corrected
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution <b>Observations:</b> Test strips present are for measuring pH. <b>Comment:</b> Quat sanitizer strips must be available for testing sanitizer solution.	Immediately
10.2	MI	Walls shall be of sound construction and in good repair <b>Observations:</b> Paint on walls and ceilings is peeling. <b>Comment:</b> Painting required by the next routine inspection.	Immediately

### CLOSING COMMENTS

**Rating colour: Green**