

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Tara House	<b>Licence #:</b>	02-02449
<b>Address:</b>	69 Eden Park Ln Dutch Valley NB E4E 0E5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	June 13, 2023

*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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean.	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).	Corrected
<b>Corrective Actions: CDI</b>			
11.1	MI	Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP.	Immediately
<b>Observations: A bacterial water sample is required if it has not been done in the past 6 months. An inorganic water sample is due if it has not been done in the past 5 years.</b>			

### CLOSING COMMENTS

Hedgehog was not working at time of the inspection so report was done on paper. Signature is on attached paper reports.

**Rating colour: Green**