

Food Premises Inspection Summary Report

Name of Premise:	Connors Cafeteria	Licence #:	02-016134
Address:	180 Brunswick St Blacks Harbour NB E5H 1H7	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	January 19, 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation.	Immediately
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.	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). Comment: Stored opened bags of dry goods in impervious containers to prevent cross contamination	Immediately
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.	Immediately
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. Comment: Ensure sanitizer for use on food contact surfaces is always readily available for use by staff. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green