

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Milltown Market	<b>Licence #:</b>	02-03292
<b>Address:</b>	419 Milltown Blvd Saint Stephen NB E3L 1J5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	December 14, 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
2.4	MI	Foods in the refrigerators shall be kept covered as to prevent contamination.	Immediately
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. <b>Observations: Gravy not at the required 60 degrees Celsius for hot-holding.</b> <b>Corrective Actions: Gravy re-heated and placed in hot holding unit.</b>	Corrected
3.5	MI	The appropriate equipment must be used for the re-heating of food. <b>Observations: Gravy being re-heated in crock pot, which is not an approved method of re-heating foods.</b> <b>Comment: Gravy must reach a cooking temperature of 74 degrees Celsius prior to being placed in the hot holding unit.</b> <b>Corrective Actions: Gravy re-heated in microwave to the desired temperature prior to hot holding.</b>	Corrected
10.3	MI	<b>Outstanding Infraction: Ceilings shall be of sound construction and in good repair.</b> Comment: Broken/stained ceiling tiles shall be repainted or replaced.	June 13, 2024
2.6	MI	<b>Outstanding Infraction: 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).</b> Comment: Scoops must be stored outside bulk food bins.	June 13, 2024

### CLOSING COMMENTS

Rating colour: Green