



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Evandale Resort Ltd <b>Address:</b> 3500 NB-124 Oak Point NB E5M 2G8 <b>Water Supply:</b> Private	<b>Licence #:</b> 02-01755 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 4, 2024
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*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	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened. <b>Observations: All food must be labeled and dated.</b>	Immediately
2.3	MI	Temperature logs shall be kept for a period of 1 month. <b>Observations: Temperature logs were not available at the time of inspection.</b>	Immediately
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Raw meat was being stored above cabbage.</b> <b>Corrective Actions: CDI</b>	Corrected
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). <b>Observations: Scoops must not be stored inside of dry storage bins.</b>	Immediately
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared.	January 18, 2024
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations: Rusty shelves in preparation fridge must be resurfaced or replaced.</b>	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). <b>Observations: Cutting boards are badly scratched, they must be resurfaced or replaced.</b>	January 18, 2024
7.3	MA	If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration. <b>Observations: Main dish washer and bar dishwasher sanitizer concentrations were at 0ppm. They must be at 100ppm for chlorine.</b>	January 18, 2024
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Observations: QUAT test strips are expired. New ones must be purchased.</b>	Immediately

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10.2      MI      Walls shall be designed to facilitate effective cleaning and sanitation. Immediately

**Observations: Broken tiles and hole in wall under electrical panels must be repaired or replaced. Walls that are chipped must be repaired and painted. Crack fill must be painted over. Holes in wall near the shelf used to store chemicals must be repaired or replaced. Porch door is not closing properly, It must be repaired or replaced.**

11.1      MA      Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP.

**Observations: Bacteriological water sample results must be provided. If one hasn't been taken in the last 6 months, a new one must be taken. If an inorganic water sample has not been taken in the last 5 years one must be taken.**

**CLOSING COMMENTS**

**Rating colour: Dark Yellow**