



Food Premises Inspection Summary Report

Name of Premise:	The Homestead Restaurant	Licence #:	01-00487
Address:	358 Coverdale Road Riverview NB E1B 3J5	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	February 27, 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
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Bags of cabbages and turnips in the produce cooler are to be up off the floor at least 150 mm / 6 inches.	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Clean / wipe the following; clear plastic utensil container (as indicated), the top and inside the door of the white floor freezer in the back room, as well as the produce cooler door on the inside.	Immediately
8.2	MA	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. Observations: Use 1/2 teaspoon of Javex per liter/ 4 cups of water to give 100 parts per million for sanitizing purposes. Corrective Actions: CDI	Corrected
8.2	MI	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. Observations: Ensure all chemical / sanitizer bottles are labelled with the contents. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green