

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Lorneville Runway	<b>Licence #:</b>	02-031847
<b>Address:</b>	30 Galbraith Pl Saint John NB E2M 7L1	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	November 28, 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
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.	Immediately
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. <b>Observations: Freezer must be defrosted</b>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Light fixtures with fly's require cleaning.</b>	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Sanitizer was at 400 ppm. It must be 200 ppm for QUAT.</b> <b>Corrective Actions: CDI</b>	Corrected
9.2	MI	Hand washing stations shall be easily accessible and kept clear at all times. <b>Observations: Bread was being stored in front of the hand wash sink at the time of inspection.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**