

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Hawthorne Place Inc.	<b>Licence #:</b>	31-00322
<b>Address:</b>	8 Hawthorne Street Hartland NB E7P 1K4	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	October 4, 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
2.2	MI	Freezers shall be at -18°C (0°F) or less except for ice cream that is being held for service. <b>Observations: No thermometers and logs in place for the freezers.</b> <b>Comment: Obtain thermometers for all units and implement a log for staff to record temperatures twice per day.</b>	Immediately
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: No sanitizer log in place, written last year during the inspection.</b> <b>Comment: Maintain a daily sanitizer log in the kitchen.</b> <b>Corrective Actions: Implemented during the inspection. For verification during future inspections for ongoing compliance.</b>	Corrected
8.1	MI	Shelves shall be kept clean and sanitary. <b>Observations: Inside of cupboards, drawers and shelving had some soiling and debris accumulation.</b> <b>Comment: Clean those areas thoroughly and implement in routine practices to keep those areas clean going forward. Conditions for follow-up during the next routine inspection.</b>	Immediately

### CLOSING COMMENTS

Rating colour: Green