

Food Premises Inspection Summary Report

Name of Premise:	Jonesies Pennfield Take Out	Licence #:	02-013243
Address:	288 NB-175 Pennfield NB E5H 2C9	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	April 11, 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
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Corrective Actions: CDI	Corrected
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. Observations: No hot holding log for gravy during time of inspection. Temperature tested acceptable (65 Celsius). Corrective Actions: Hot holding log started for gravy.	Corrected
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer mixed at a higher than recommended concentration. Corrective Actions: Sanitizer solution diluted to 200ppm. Reading: - 3:57 PM - QUAT sanitizer : 400ppm	Corrected
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: Organic and inorganic water samples are overdue.	
12.2	MI	Effective ventilation shall be provided to areas of the premises that are subject to the generation or accumulation of odours, fumes, steam, vapors, smoke or excessive heat. Observations: Filters missing from exhaust hood. Comment: Operator stated they are down for cleaning. Replace as soon as possible.	Immediately

CLOSING COMMENTS

Rating colour: Dark Yellow