

Food Premises Inspection Summary Report

Name of Premise:	The Pier Waterfront Restaurant	Licence #:	02-03018
Address:	6 Pollock Cove Road Wilson Beach NB	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	September 6, 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	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation.	Immediately
1.3	MI	Foods must be properly labeled with the item name.	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. Observations: Staff were not able to provided proof of certification at time of inspection	
6.3	MI	Employees shall take adequate measures to ensure that food is not contaminated by hair.	Immediately
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration. Corrective Actions: CDI	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: Bleach solution was too strong at time of inspection. Corrective Actions: CDI Reading: - 2:00 PM - bucket : 300ppm	Corrected
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: Sanitizer solution was not being tested at time of inspection, test papers expired in 2019. Solution needs to be tested daily.	Immediately
9.2	MA	Hand washing stations shall be available in adequate number and located to facilitate convenient access by staff. Observations: At fish batter station, hands were being washed in a bucket that contained soap, hands were then dried on a cloth towel. Staff must take other measures to keep hands sanitary such as using gloves, tongs, or ladle when battering fish or another hand wash station is required in this area. cloth towels are not permitted. Bucket was removed at time of inspection. Corrective Actions: CDI	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: Inorganic water sample was due May 2023	

Food Premises Inspection Summary Report

Name of Premise:	The Pier Waterfront Restaurant	Licence #:	02-03018
-------------------------	--------------------------------	-------------------	----------

CLOSING COMMENTS

Rating colour: Dark Yellow