

Food Premises Inspection Summary Report

Name of Premise:	Mere's Cafe	Licence #:	02-016641
Address:	969 NB-776 Grand Manan NB E5G 2E4	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	September 27, 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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Freezers require defrosting.	Immediately
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). Observations: Scoops to be stored outside bulk food containers due to the risk of cross contamination from scoop handle.	Immediately
7.4	MA	Dishes/utensils shall be washed, rinsed, sanitized and air dried. Observations: Hot water observed being used for sanitizing dishes. Chlorine sanitizer degrades at high temperatures. Corrective Actions: Proper manual dishwashing/sanitizing method discussed.	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: Chlorine sanitizer solution mixed above 200ppm. Corrective Actions: Chlorine solution diluted to meet the required 100ppm. Reading: - 1:07 PM - Chlorine sanitizer : 200ppm	Corrected
2.3	MI	Outstanding Infraction: Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors Comment: Temperature logs not complete. Ensure temperatures are being taken twice daily.	

CLOSING COMMENTS

Rating colour: Green