

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Harvest	<b>Licence #:</b>	02-042555
<b>Address:</b>	2-77 Catherwood St Saint John NB E2M 7X1	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	April 15, 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. <b>Observations: When taking temperature logs ensure to write down the number of the temperature rather than check marks</b>	Immediately
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. <b>Observations: Soup was being held at 50C, it must be 60C. Temperature was turned up to 60C.</b> <b>Corrective Actions: CDI</b>	Corrected
7.4	MA	A suitable (food grade) sanitizer shall be available and at the recommended concentration. <b>Observations: Sanitizer in sink was at 100ppm, it must be 200ppm for QUAT.</b> <b>Corrective Actions: CDI</b>	Corrected
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. <b>Observations: Cloth was observed hanging next to bottle of sanitizer. Cloths must be single use or kept in a sanitizing solution.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**