

Food Premises Inspection Summary Report

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| Name of Premise: | MacDonald Consolidated Cafeteria - Kredl's Corner Market | Licence #: | 02-02684 |
| Address: | 3950 NB-845 Kingston NB E5N 1E9 | Type: | Class/Classe 4 |
| Water Supply: | Private | Category: | Routine Compliance |
| | | Date of Inspection: | February 6, 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 |
|------|------------|---|---------------------|
| 7.1 | MI | Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Shelf and bottom of dishwasher are rusty. They must be made smooth and easily cleanable. Paper towel holder in the staff washroom is rusty, it must be painted or replaced. Filters above stove must be cleaned or replaced. | Immediately |
| 7.4 | MA | Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: Sanitizer in sink was at 0ppm it must be 200ppm for QUAT. Corrective Actions: CDI | Corrected |
| 7.4 | MA | The facility shall be provided with sufficient sinks to carry out an effective cleaning and sanitizing of equipment and utensils. Observations: Facility has a two compartment sink. Ensure dishes and utensils are single use disposable. Corrective Actions: CDI | 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. Observations: Cloths must not be used on drying rack. | Immediately |
| 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 was mixed at 400ppm which is a disinfectant concentration. It must be mixed at 200ppm which is safe for food contact surfaces. Corrective Actions: CDI | Corrected |
| 8.2 | MI | Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: Test strips are expired, new ones must be purchased. | Immediately |
| 10.3 | MI | Ceilings shall be of sound construction and in good repair. Observations: Hole in bathroom ceiling must be repaired and made smooth and easily cleanable. | Immediately |

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| CLOSING COMMENTS |
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Rating colour: Green