

Food Premises Inspection Summary Report

Name of Premise:	Enhanced Living Oromocto	Licence #:	03-02346
Address:	225 Mitchell Street Oromocto NB E2V 0H3	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	October 23, 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
2.3	MI	<p>Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.</p> <p>Observations: Temperature logs are missing some of the second temperature checks each day. Temperatures of refrigeration units must be recorded twice, everyday.</p> <p>Corrective Actions: CDI</p>	Corrected
7.4	MI	<p>A suitable (food grade) sanitizer shall be available and at the recommended concentration.</p> <p>Observations: QUAT sanitizer concentrations in the kitchen were too low at the time of inspection.</p> <p>Comment: Sanitizers were changed during inspection.</p> <p>Corrective Actions: CDI</p>	Corrected
8.1	MI	<p>Non-food contact equipment shall be kept clean and sanitary.</p> <p>Observations: Large bins used to store bulk bags of ingredients require cleaning inside.</p>	Immediately
13.2	MI	<p>Openings to the outside shall be screened.</p> <p>Observations: At the time of inspection, the back door was open without a screen. If this door is to be opened for ventilation purposes, the door must be screened to prevent entry of pests.</p>	Immediately

CLOSING COMMENTS

Rating colour: Green