

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Harbour Front Restaurant Inc.	<b>Licence #:</b>	02-00997
<b>Address:</b>	225 Water St St. Andrews NB E5B 1B3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	September 21, 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
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor).	Immediately
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. <b>Observations: Countertop unit must be able to maintain 4 C.</b> <b>Corrective Actions: Sauces were discarded at time of inspection.</b> Reading: - 2:26 PM - Feta : 8.5°C Reading: - 2:26 PM - Coleslaw : 4°C Reading: - 2:25 PM - Mayo based sauces : 15°C	Corrected
3.1	MI	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process. <b>Observations: Fish was observed sitting in cold water on the counter during inspection.</b> <b>Corrective Actions: CDI</b>	Corrected
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. <b>Observations: Fridge and Freezer door seals are required to be cleaned, broken fridge and freezer door seals must be replaced where broken</b>	Immediately
2.6	MI	<b>Outstanding Infraction: 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)</b> Comment: Pancake mix must be in closed covered container once open	

### CLOSING COMMENTS

Rating colour: Green