

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Willow Grove Convenience & Video	<b>Licence #:</b>	02-00578
<b>Address:</b>	498 Route 111 Willow Grove NB E2S 1G7	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	February 23, 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
2.6	MI	Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair. <b>Observations: front walk - in cooler floor needs to be cleaned and organized.</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: The sandwiches warmer temperature of lower rack was 49 at the time of inspection, The hot holding temperature shall be 60 C or more.. it is corrected during the 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: The oven needs to be cleaned from inside. and the dough mixer needs to be cleaned and painted</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**