

Food Premises Inspection Summary Report

Name of Premise: Address: Water Supply:		Huntsman Marine Science Centre 1 Upper Campus Rd.	Licence #: Type:	02-01825 Class/Classe 4 Routine Compliance September 21, 2023	
		St. Andrews NB Municipal	Category: Date of Inspection:		
	MI - Mino	r infraction; MA - Major infraction; CR - Critical infrac	I tion; CDI - Corrected During Inspe	ection; N/A - Not Appli	cable
		OBSERVATIONS AND C	ORRECTIVE ACTIONS		
ltem	MI /MA/ CR	Rema	emarks		ate for Correction
1.3	MA	Re-useable containers must be of food grade materials which can be washed, rinsed, and corrected sanitized. Corrected Observations: garbage bags are not to be used to store food products Corrective Actions: CDI			
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be Immediate labeled with the date of preparation. Observations: Upstairs walk-in fridge			
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and Immedia logs shall be easily accessible for review by inspectors. Observations: Temperature have not been consistently recorded for the month of September			
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious Correct containers once opened, scoops kept out of bins, not directly on floor). Observations: Scoops were observed in the flour and sugar bins Corrective Actions: CDI Corrective Actions: CDI			
6.3	MI	Employees shall take adequate measures to ensure that food is not contaminated by hair.			Immediately
8.1	MI	Wiping cloths used for wiping food spills on food of purposes such as wiping raw foods and shall be a separate sanitizing solution which is maintained a Corrective Actions: CDI	routinely cleaned and when not ir	Corrected	
10.2	MI	Walls shall be of sound construction and in good Observations: repair wall in front dish wa			Immediately
		CLOSING C	OMMENTS		

Rating colour: Green