

Food Premises Inspection Summary Report

| Name of Premise: | | The Butcher | Licence #: | 02-03339 | |
|---|------------|---|---------------------|---------------------|--|
| Address: | | 49 Main St Saint George NB E5C 3H9 Municipal | Туре: | Class/Classe 5 | |
| Water Supply: | | | Category: | Routine Compliance | |
| | | | Date of Inspection: | February 16, 2024 | |
| | | | | | |
| MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable | | | | | |
| | | OBSERVATIONS AND C | ORRECTIVE ACTIONS | | |
| ltem M | 11 /MA/ CR | Remarks Date for 0 | | Date for Correction | |
| 1.1 MA Foods shall be purchased from approved or regulated sources with the exception of fresh fish, fruits and vegetables bought directly from a primary producer, or as approved through the MOH Approved source process. Corrected Observations: Foods found to be from an unapproved source. Comment: Foods removed and are no longer available for sale to the public. Corrective Actions: Ensure future food products are from an approved source with an valid food licence. Corrective Actions | | | | | |
| 13.3 | MI | Outstanding Infraction: Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Comment: Sink taps on hand wash sink requires repair or replacement. | | | |
| 2.3 | MI | Outstanding Infraction: Thermometers shall be in all refrigerated areas. Comment: Thermometer required for new refrigerator. | | | |
| 2.3 | MI | MI Outstanding Infraction: Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Comment: New refrigerator must be added to log for twice daily checks. | | | |
| | | CLOSING C | OMMENTS | | |

Rating colour: Green