

Food Premises Inspection Summary Report

Name of Premise:	Poley Mountain Resorts Ltd	Licence #:	02-00424
Address:	69 Poley Mountain Rd Waterford NB E4E 5C5	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	February 14, 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
2.1	MI	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Some foods stored on ice were 7-11 degrees C at time of inspection. Ensure that only small amounts of food that will be used in under 2 hours are kept on ice. (ex. creamers, cheese curds, sliced cheese and cut vegetables, etc..)	Immediately
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Food debris on the floor of the walk in freezer must be removed.	February 28, 2024
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Observations: Fan in the fridges and walk in cooler need to be cleaned. Floors in the walk in and the beer walk in need to be cleaned. Wooden shelf in beer cooler needs to be made smooth and easily cleanable.	February 28, 2024
3.3	MA	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. Observations: Hot holding logs must be kept up to date for all foods that are kept hot for more than 4 hours.	
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. Observations: Ice machine needs to be cleaned or removed from the kitchen if not being used. Ovens need to be cleaned. Sanitizer pre-mix machine needs to be fixed. Under sinks in the bar area need to be cleaned.	February 28, 2024
7.2	MA	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). Observations: Cutting boards need to be resurfaced or replaced.	February 28, 2024
8.2	CR	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer at all locations in the kitchen was 0 ppm. It must be 200ppm. The pre-mix machine was not working properly so sanitizer must be manually mixed until it is fixed. Corrective Actions: CDI	Corrected
12.1	MI	Light fixtures and ceiling fans shall be designed to prevent accumulation of dirt and easily cleanable. Observations: Flies in the light covers in the dry storage area need to be cleaned.	February 28, 2024

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CLOSING COMMENTS

Rating colour: Dark Yellow