

Food Premises Inspection Summary Report

Name of Premise:	Village Convenience - Pizza Shack	Licence #:	02-02624
Address:	126 French Village Road Rothesay NB E2S 1A6	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	April 5, 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
1.3	MI	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened. Observations: Food items are not being labeled and dated.	Immediately
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: Temperature logs must be recorded for all fridges containing potentially hazardous foods (there are a couple fridges missing) .	Immediately
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: Cover on plastic wrap stand must be replaced as it is not easy to clean. Walk-in cooler fans require cleaning.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was at 1000ppm, it must be 100ppm for chlorine. Corrective Actions: CDI	Corrected
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: Test strips are expired, new ones must be purchased.	Immediately
8.2	MI	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. Observations: Sanitizer bottles are not labeled.	Immediately
10.2	MI	Walls shall be designed to facilitate effective cleaning and sanitation. Observations: Walls that are chipped must be repaired and painted.	Immediately
11.1	MA	Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP. Observations: A bacterial water sample is due. An inorganic water test must be done if one has not been taken in the last 5 years.	April 19, 2024

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CLOSING COMMENTS

Rating colour: Dark Yellow