

Food Premises Inspection Summary Report

Name of Premise:	Hoyt Central	Licence #:	03-038970
Address:	6365 Rte Hoyt NB E5L 2A4	Type:	Class/Classe 4
Water Supply:	Private	Category:	Pre-Operational
		Date of Inspection:	October 4, 2023

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	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. Observations: Ice packaged and sold on premises does not have a label that includes the date of preparation Comment: Corrected Corrective Actions: CDI	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. Observations: Bare wood on walls (held shelving) and wood used to make repairs, Bare wood absorbs water, so is not easily cleaned and sanitized. Ensure all bare wood is resurfaced in order to make it smooth impervious and easily cleanable.	Immediately
10.2	MI	Walls shall be of sound construction and in good repair. Observations: Damaged areas of walls throughout. Repair and resurface damaged areas of walls.	Immediately
10.3	MI	Ceilings shall be of sound construction and in good repair. Observations: Damage to ceilings, and some areas near ventilation hood show potential for leaks. Recommend repairs be completed, and any areas that may leak checked and made water-tight, and the surrounding area cleaned, repaired and resurfaced so that it is easily cleaned.	Immediately

CLOSING COMMENTS

While handwash sink is currently in a position just outside the food preparation area, it is scheduled to be moved to the other side of the wall.

Recommended for licensing.

Rating colour: Green