

Food Premises Inspection Summary Report

Name of Premise:	Amino's Greek Food	Licence #:	03-01394
Address:	282 Restigouche Rd Oromocto NB E2V 2H5	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Compliance
		Date of Inspection:	March 23, 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
7.2	MI	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 are scored and slightly discolored. Comment: Resurface or replace cutting boards.	Immediately
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: No sanitizer log was available. Comment: Public Health Inspector provided template sanitizer log. Ensure to record sanitizer concentration at least once daily.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floors underneath and behind equipment in basement is lightly soiled. Comment: Increase frequency of cleaning behind equipment in basement	Immediately
13.2	MA	Any surfaces contaminated by pests or pest control products must be cleaned and sanitized. Observations: A few rodent droppings were observed behind food storage equipment and one compartment sink in basement. Comment: Increase frequency of cleaning basement floors. Corrective Actions: Operator cleaned and rodent droppings during the inspection.	Corrected
13.2	MI	Openings to the outside shall be screened. Observations: Basement door weather-strip is damaged. Comment: Repair or replace weather-strip to prevent entry of pests.	Immediately

CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

Rating colour: Green