

Food Premises Inspection Summary Report

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| Name of Premise: | YMCA Millidgeville Community Centre | Licence #: | 02-02192 |
| Address: | 99 Daniel Ave Saint John NB E2K 4P3 | Type: | Class/Classe 4 |
| Water Supply: | Municipal | Category: | Routine Compliance |
| | | Date of Inspection: | August 30, 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 |
|------|------------|--|---------------------|
| 2.2 | MI | Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Freezer needs to be defrosted. | 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. Corrective Actions: CDI | Corrected |
| 2.6 | MI | Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). Observations: Sugar needs to be clipped closed or put into a sealed container once opened. Cupboards need to be wiped out in dry storage area. 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: Fan in kitchen needs to be cleaned. Corrective Actions: CDI | Corrected |

CLOSING COMMENTS

Rating colour: Green