

Food Premises Inspection Summary Report

Name of Premise:	Bay Breeze Restaurant	Licence #:	02-00017
Address:	1424 NB-175 Pocologan NB E5J 0B5	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	September 6, 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.	Immediately
1.3	MI	Foods must be properly labeled with the item name.	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.	Immediately
7.5	MI	Utensils and dishes shall be stored in a manner so as to be kept clean and sanitary. Comment: Pots and other food equipment is being stored on newspaper. Ensure shelving is maintained such that it it can be effectively easily cleaned and sanitized.	Immediately
11.1	MI	Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP. Comment: An inorganic water sample is due to be taken	Immediately

CLOSING COMMENTS

Rating colour: Green