

Food Premises Inspection Summary Report

Name of Premise:	Sweet Spot Café	Licence #:	31-028695
Address:	11300 Rte. 130 Waterville NB E7P 1H1	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Compliance
		Date of Inspection:	December 13, 2022

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
1.1	MI	Use of home bottled or canned low acid foods is not permitted. Observations: Bottled salsa from hilltop market held on the shelf at room temperature. Comment: Bottled salsa products must be held under refrigeration temperatures of 0-4C under current directive. Corrective Actions: The operator removed the product from the shelf and will not be using it at the facility or selling it.	Corrected
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. Observations: Food products were not being labelled with the date of preparation and item name consistently. Comment: Ensure all prepared or repackaged food products are labelled properly. Implement practice immediately.	Immediately
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Garlic margarine was being held at room temperature on the counter. Comment: Margarine products must be held under refrigeration, sub portion margarine for rush use and discard once it has spent more than 2hours in at ambient temperatures. Corrective Actions: The operator discarded the small tub of margarine and will be sub-portioning from the refrigerator moving forward.	Corrected
7.2	MA	Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning). Observations: Meat slicer displayed minor accumulation of food residue. Comment: Ensure the meat slicer is dismantled, cleaned and sanitized after use. Corrective Actions: The operator dismantled and cleaned the meat slicer during the operation.	Corrected
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: Daily sanitizer verification logs were not being maintained. Comment: Ensure sanitizer concentrations are measured and recorded daily.	Immediately
8.1	MI	Cleaning and sanitation procedures submitted under Section 6(1)(q) of the Food Premises Regulation shall be posted or otherwise easily obtained should an inspector request it during inspection. Observations: No cleaning schedule/checklist was posted or completed. Comment: Ensure that the submitted cleaning schedule and checklist is posted, completed and that all tasks are being done as per the frequency established on the schedule. i.e. meat slicer. Implement immediately	Immediately

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CLOSING COMMENTS

Rating colour: **Green**