

Food Premises Inspection Summary Report

Name of Premise:	Millstream Irving	Licence #:	02-02923
Address:	13502 Route 10 Berwick NB	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	September 14, 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: Ice cream freezers must be defrosted	Immediately
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Milk and cream was at 9C at time of inspection. We would recommend that you use small creamers as it would maintain temperature better or insulated containers. Corrective Actions: CDI	Corrected
2.3	MI	Thermometers shall be in all refrigerated areas.	Immediately
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: Scoops must not be stored in dry storage bins.	Immediately
2.7	MI	Food for the personal use of management staff and employees shall be kept separate and apart from all other food on the premises.	Immediately

CLOSING COMMENTS

Rating colour: Green