

Food Premises Inspection Summary Report

Name of Premise:	Back Bay School Kitchen	Licence #:	02-02436
Address:	980 NB-172 Back Bay NB E5C 1Y1	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	April 9, 2024

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
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Eggs stored on shelf above ready to eat food products. Comment: Eggs must be stored below any ready to eat food products. Corrective Actions: Eggs moved to lower shelf.	Corrected
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: Excessive scoring observed on cutting board. Corrective Actions: Item discarded. Replacement cutting boards available on site.	Corrected
8.2	MI	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: QUAT sanitizer observed at a lower than recommended concentration. Corrective Actions: Mixture re-mixed at 200ppm. Reading: - 11:35 AM - QUAT sanitizer : 50ppm	Corrected

CLOSING COMMENTS

Rating colour: Green