

Food Premises Inspection Summary Report

Name of Premise:		View Point Dining Room	Licence #:	07-00212
Address: Water Supply:		500 Water St. Miramichi NB E1V 3G5 Municipal	Туре:	Class/Classe 4
			Category:	Routine Compliance
			Date of Inspection:	December 6, 2023
	MI - Minoi	r infraction; MA - Major infraction; CR - Critical inf	raction; CDI - Corrected During Inspe	ection; N/A - Not Applicable
		OBSERVATIONS ANI	O CORRECTIVE ACTIONS	
ltem	MI /MA/ CR	Remarks		Date for Correction
1.2	MI	Badly dented canned foods. Corrected Observations: Dented can near baking area. Dented cans needs to be discarded Corrective Actions: CDI		
1.3	MI	Foods must be properly labeled with the item name. Immediatel Observations: Repackaged food items should have best before date label		
2.2	MI	Freezers shall be at -18°C (0°F) or less except for ice cream that is being held for service. Imm Observations: Freezer must maintain -18°C or less at all times.		
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Correcte Observations: Servery fridge (pass through) was at 7°C at time of inspection. Food moved to other fridge. Do not use until fridge maintains proper temperature Corrective Actions: CDI		
2.7	MI	Food for the personal use of management staff and employees shall be kept separate and apart Correct from all other food on the premises. Observations: Food for staff not stored separately in some fridge. Store food for staff separately from. Customer food. Corrective Actions: CDI		
9.2	MI	Hand washing signs shall be posted. Observations: Handwashing sign to be posted at handwashing station		Immediately
		CLOSING	COMMENTS	

Rating colour: Green