

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	McGuire Chocolate Company	<b>Licence #:</b>	02-03197
<b>Address:</b>	174 Water St St. Andrews NB E5B 1B2	<b>Type:</b>	Class/Classe 5
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	July 7, 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
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Eggs in walk-in refrigerator must be stored below ready-to-eat food, move eggs to bottom shelves</b>	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). <b>Observations: Bags once open must be stored in impervious containers once opened and not stored directly on the floor</b>	Immediately
2.6	MI	Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair. <b>Observations: Remove Cardboard from shelf in dry storage area</b>	Immediately
9.1	MI	Washroom(s) shall not open directly into an area where food is prepared, stored or processed.	January 7, 2024
12.1	MI	Lighting shall be provided throughout all areas of the premises and shall be of sufficient intensity to meet the needs of the operation. <b>Observations: Light required in walk-in refrigerator</b>	January 7, 2024

### CLOSING COMMENTS

**Rating colour: Green**