



Food Premises Inspection Summary Report

Name of Premise: Old Time Meat Market	Licence #: 01-02803
Address: 711 Coverdale Road Riverview NB E1B 3K9	Type: Class/Classe 4
Water Supply: Municipal	Category: Routine Compliance
	Date of Inspection: January 29, 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
2.7	MI	Food for the personal use of management staff and employees shall be kept separate and apart from all other food on the premises. Observations: Designate a specific space or shelf container for staff food storage. Ensure it is labeled as "staff food."	Immediately
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. Observations: Obtain a thin probe digital thermometer for checking the temperature of hot held foods. Do so at least once within every four hour period that it is out on display and record. Minimum hot food temperature is 60 degrees Celsius.	Immediately

CLOSING COMMENTS

Rating colour: Green