

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> MacLeod's Too Inc.  <b>Address:</b> 6437 NB-105 Lower Brighton NB E7P 3J5  <b>Water Supply:</b> Private	<b>Licence #:</b> 31-00390  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> June 21, 2022
--	--

*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 <b>Observations: Freezer had considerable frost build-up and needs to be defrosted and reordered to keep raw foods on the bottom and ready to eat foods on top.</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: Bowl scoop was left in the flour container.</b> <b>Corrective Actions: Staff removed the scoop from the container and will store it in an exterior receptacle.</b>	Corrected
7.2	MA	Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning) <b>Observations: The blade of the can opener was soiled with food residue.</b> <b>Comment: The can opener needs to be cleaned and sanitized after use.</b> <b>Corrective Actions: The staff cleaned and sanitized the blade during the inspection.</b>	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) <b>Observations: The trays were broken and held in place with tape, replace the trays with new ones to facilitate cleaning and sanitizing of the refrigerator.</b> <b>Comment: For the next routine inspection.</b>	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration <b>Observations: Test strips were not available at the time of the inspection</b> <b>Comment: The staff indicated that they were accidentally dropped and compromised with water and that new strips have been ordered. Follow-up during the next routine inspection.</b>	Immediately
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: Sanitizer in the kitchen was measured at 1500ppm.</b> <b>Comment: Bleach sanitizer must be diluted to 100ppm for use in the kitchen.</b> <b>Corrective Actions: The kitchen staff mixed a new bottled of sanitizer at 100ppm and were advised to implement a sanitizer mixing log, to verify the concentration daily, and to ensure all staff who work in the kitchen are familiar with the procedure.</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**