

Food Premises Inspection Report

Name of Premise: Mactaquac Marina Canteen Address: 1265 Route 105 Mactaquac NB E6L 1B5	Licence #: 03-02422 Type: Category: Compliance Water Supply: Municipal Date of Inspection: May 30, 2021
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Item no.	Description	CDI	R
1.0 FOOD			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
2.0 FOOD STORAGE			
2.1.	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	U Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	S Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7.	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
3.0 FOOD PREPARATION AND HANDLING			
3.1.	S Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2.	S Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	U Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	S Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	S Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.0 FOOD DISPLAY AND SERVICE			
4.1.	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
5.0 RECORD KEEPING AND RECALLS			
5.1.	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
6.0 PERSONNEL			
6.1.	U Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
7.0 FOOD EQUIPMENT AND UTENSILS			
7.1.	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	S Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3.	S Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	U Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5.	S Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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8.0 CLEANING AND SANITIZING

- 8.1. U Cleaning and Sanitizing
- 8.2. U Detergents and Chemical Use and Storage

9.0 SANITARY FACILITIES

- 9.1. U Washroom(s)
- 9.2. U Hand Washing Station(s)

10.0 FLOORS, WALLS AND CEILINGS

- 10.1. S Floors (Construction and Maintenance)
- 10.2. S Walls (Construction and Maintenance)
- 10.3. S Ceilings (Constructions and Maintenance)

11.0 WATER SUPPLY AND WASTE DISPOSAL

- 11.1. S Water (Quality and Quantity)
- 11.2. S Sewage Disposal
- 11.3. S Solid Waste Handling

12.0 LIGHTING AND VENTILATION

- 12.1. S Lighting
- 12.2. U Ventilation

13.0 GENERAL

- 13.1. S Licence
- 13.2. U Rodent and Insect Control
- 13.3. S Other Infractions/Hazards

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
12.2.	MI	Effective ventilation shall be provided to areas of the premises that are subject to the generation or accumulation of odours, fumes, steam, vapors, smoke or excessive heat Comment: Ventilation system was not running at time of inspection. Staff turned system	June 6, 2021
13.2.	MA	There shall not be any signs of insects and/or rodents Comment: Rodent droppings were present around wall edges of store room. Clean and	June 6, 2021
2.3.	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors Comment: Ensure refrigerator temperatures are checked and logged at least twice daily.	June 6, 2021
3.3.	MA	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 Comment: Check and log hot holding temperatures at least once every four hours.	June 6, 2021
6.1.	MA	A licensee who operates a not-for-profit community placement residential facility shall ensure that at least one employee of the facility holds a certificate confirming his or her successful completion of a food handling program as described in Section 39(3) of the Food Premises Regulation and any person preparing food in the facility either holds such certificate, or has been adequately trained in food handling procedures by a person who holds such certificate. Comment: Provide proof of registration for food safety courses for staff by reinspection	June 6, 2021
7.4.	MA	Dishes/utensils shall be washed, rinsed, sanitized and air dried	

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Comment: Staff are not sanitizing as part of three step method for dishwashing.

8.1. MA The facilities and equipment necessary to carry out effective cleaning and sanitizing shall be provided or shall be accessible June 6, 2021

Comment: No food grade sanitizer was on site.

8.2. CR Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces Corrected

Comment: Staff indicated they use disinfectant wipes for food contact surfaces, not food grade sanitizer.
Corrective Actions: Staff discontinued use of disinfectants as requested.

9.1. MI Paper towel dispensers shall be available June 6, 2021

Comment: Ensure paper towel is in a dispenser.

9.1. MI Toilet paper dispensers shall be available June 6, 2021

Comment: Ensure toilet paper is in a dispenser.

9.2. MI Paper towel shall be in a dispenser June 6, 2021

Comment: Ensure paper towel is in a dispenser.

CLOSING COMMENTS

Follow up inspection scheduled for June 6, 2021.

Rating color

Striped Red / Rouge rayé