

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Alma Lobster Shop	<b>Licence #:</b>	01-01866
<b>Address:</b>	36 Shore Lane Alma NB E4H 1K4	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	June 20, 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
2.3	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. <b>Observations: Front display cooler is to have the temperature checked and recorded twice daily.</b>	Immediately
7.5	MI	Utensils and dishes shall be stored in a manner so as to be kept clean and sanitary. <b>Observations: Plastic forks in the kitchen are to be stored with the handles pointing up wards to avoid touching the food end.</b> <b>Corrective Actions: CDI</b>	Corrected
8.2	MA	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. <b>Observations: All chemical spray bottles must be labeled with the contents.</b> <b>Corrective Actions: CDI</b>	Corrected
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Observations: QT - 40 test strips are required for the Osis 146 sanitizer.</b>	Immediately
13.2	MA	Openings to the outside shall be screened. <b>Observations: Screened entry door must remain closed to prevent the entry of rodents and insects.</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

Rating colour: Green