



Food Premises Inspection Summary Report

Name of Premise:	The Cap Sill	Licence #:	02-039918
Address:	194 NB-772 Lords Cove NB E5V 1J6	Type:	Class/Classe 5
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	December 12, 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
2.3	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. Observations: Several missed dates for temperature recordings. Comment: Temperatures to be recorded every day the premise is operating.	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. Observations: New QUAT test strips required to verify concentration at 200ppm.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Food grade sanitizer concentration too strong. Corrective Actions: Solution re-mixed at 200ppm. Reading: - 11:56 AM - QUAT sanitizer : 400ppm	Corrected

CLOSING COMMENTS

Rating colour: Green