

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 7, 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
2.4	MI	Foods in the refrigerators shall be kept covered as to prevent contamination. Observations: Milk in serving fridge uncovered. Comment: All food/drink to be kept covered while being refrigerated.	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Produce stored directly on top of raw meat. Comment: Items must be stored separately.	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. Comment: Temperature of gravy in hot holding unit must be taken and recorded every 4 hours.	Immediately

CLOSING COMMENTS

Rating colour: Green