

Food Premises Inspection Summary Report

Name of Premise:	JJ's Diner	Licence #:	02-00399
Address:	216 Roachville Rd Roachville NB E4G 2J6	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	July 2, 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
2.6	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). Observations: Scoops found in bins of shredded cheese.	Immediately
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: White fridge in storage area and walk in freezer are soiled and require cleaning.	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. Observations: Chlorine and quat test strips are expired.	Immediately
8.1	MI	Food contact surfaces, equipment and utensils shall be kept clean and sanitary. Observations: All ice machines in the food premise are soiled and require cleaning.	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: Quat sanitizer was at about 100ppm. Corrective Actions: Operator was notified and new sanitizer was made at the correct concentration of 200ppm	Corrected
13.2	MI	Openings to the outside shall be screened. Observations: There is a hole along the bottom of the back door of kitchen area that should be fixed to prevent rodents entering the food premise.	Immediately

CLOSING COMMENTS

Rating colour: Green