



Food Premises Inspection Summary Report

Name of Premise:	The Falafel Spot	Licence #:	02-012009
Address:	572 Main St Sussex NB E4E 7H8	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	October 21, 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
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Salad dressing must be kept in the fridge at all times or held on ice if taken out during rush periods. Corrective Actions: CDI	Corrected
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: Dishwasher was leaking and needs to be fixed.	November 4, 2024
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Utensil holder, under prep sink, oven, floors and exhaust fans in washrooms need to be cleaned.	November 4, 2024
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see.	Immediately
8.2	MI	Outstanding Infraction: Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Comment: Test strips are expired and need to be replaced,	November 4, 2024

CLOSING COMMENTS

Rating colour: Green