



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Independence Plus Inc <b>Address:</b> 555 Millidge Avenue Saint John NB <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-02299 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> June 8, 2023
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*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
1.3	MI	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened. <b>Observations: All food in Tupperware in fridges must be labelled and dated</b>	June 8, 2023
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Ice cream must not be stored with meat products on top of it</b> <b>Corrective Actions: CDI</b>	Corrected
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. <b>Observations: Chest freezer must be defrosted and exterior must be cleaned and painted if necessary</b>	July 2, 2024
8.1	MA	Staff shall be trained in and comply with the cleaning and sanitation procedures referenced under Section 6(1)(q) of the Food Premises Regulation. <b>Observations: Sanitizer used in kitchen (bleach/water) must be mixed and available at 100ppm</b> <b>Corrective Actions: CDI</b>	Corrected
8.1	MI	Shelves shall be kept clean and sanitary. <b>Observations: Cupboard with lazy Susan must be cleaned and may need to be repainted</b> <b>Floor and cupboards have some build up and require cleaning</b>	July 8, 2024

### CLOSING COMMENTS

**Rating colour: Green**