



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Riverview Convenience Store and Gas Bar <b>Address:</b> 429 Gondola Point Rd Quispamsis NB E2E 1E1 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-039779 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> April 18, 2024
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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	MA	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 items must be labeled and dated.</b>	May 2, 2024
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). <b>Observations: Meat and rice was left out over night. It must be discarded.</b> <b>Corrective Actions: CDI</b>	Corrected
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. <b>Observations: Standing freezer must be defrosted.</b>	Immediately
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). <b>Observations: Onions were being stored on the floor.</b>	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. <b>Observations: Cardboard must be removed from floor as it is not able to be cleaned.</b>	Immediately
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration. <b>Observations: Cloths were observed on counters. They must be single use or kept in a sanitizing solution.</b>	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). <b>Observations: Bottles of sanitizer were mixed incorrectly. They must be at 100ppm for chlorine. The concentration must be verified often.</b> <b>Corrective Actions: CDI</b>	Corrected
9.2	MA	Paper towel shall be in a dispenser. <b>Observations: Paper towel was not available.</b>	
9.2	MI	Dispensed soap (liquid or powder) shall be provided at hand washing station(s). <b>Observations: Soap must be in a dispenser.</b>	Immediately
9.2	MI	Hand washing stations shall be easily accessible and kept clear at all times. <b>Observations: Recycling bottles were in the sink at the time of inspection.</b>	Immediately

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13.3 MI The Smoke Free Places Act shall be enforced:i. No smoking signs;ii. No ashtrays or similar receptacles;iii. No person smoking. Corrected

**Observations: Back door was open at the time of inspection. Discontinue practice as this allows pests access to the kitchen.**

**Corrective Actions: CDI**

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<b>CLOSING COMMENTS</b>
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**Rating colour: Dark Yellow**