



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Victoria Glen Manor <b>Address:</b> 20 Tepper Ln Perth-Andover NB E7H 0B8 <b>Water Supply:</b> Private	<b>Licence #:</b> 32-00346 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 23, 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
7.2	MA	Food contact surfaces, equipment and utensils 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: The mounted can opener blade had residue on it.</b> <b>Comment: Ensure this piece of equipment is cleaned and sanitized after use.</b> <b>Corrective Actions: Staff cleaned the blade during the inspection.</b>	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary.  <b>Observations: Drawers in the main kitchen require more frequent cleaning as there was debris accumulation and soiling.</b> <b>Comment: Implement into regular cleaning practices.</b>	Immediately
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration.  <b>Observations: The quat sanitizer concentration in the dispensed pail and spray bottle in the satellite kitchen were under 200ppm and it was determined the dispenser was not dosing appropriately.</b> <b>Comment: Ensure that the quat sanitizer solution is tested when prepared in the satellite kitchen to ensure proper function of the dispenser.</b> <b>Corrective Actions: There is another dispenser that is functioning properly in the main kitchen and staff will be instructed to use that one until the deficient one is adjusted. Education on sanitizer preparation, testing and recording was provided during the inspection.</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**