



Food Premises Inspection Summary Report

Name of Premise: Gulliver's World Café Address: 17 River Run Ln Gagetown NB E5M 0C5 Water Supply: Private	Licence #: 03-02419 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: June 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
1.3	MI	<p>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.</p> <p>Observations: Several foods throughout units were unlabelled with name and date. <i>Comment: Cover and label all portioned and re-packaged foods or keep foods stored in original box/container to allow ease of traceability in case of possible recalls and to identify possible allergens. To ensure that products received by the foodservice operation are traceable and legal under federal law, products must be properly labelled. In the event of a recall, lot coding is essential, as it allows tracing and recall of products.</i></p>	Immediately
8.1	MI	<p>Non-food contact equipment shall be kept clean and sanitary.</p> <p>Observations: Exterior ledge of sliding cold storage unit doors, bottom of stand-up cooler located at back door, and front counter shelves storing glassware are accumulating with debris. <i>Comment: Soiled food equipment harbor microorganisms which can contribute to cross-contaminating food. Increase frequency of non-food contact equipment and incorporate into the cleaning schedule.</i></p>	Immediately
8.1	MI	<p>Floors, walls and ceilings shall be kept clean and sanitary.</p> <p>Observations: Floors especially underneath and behind equipment at the Café were soiled. <i>Comment: Increase frequency of cleaning of floors and move equipment away from walls during routine cleaning. Floors should be cleaned immediately should any spills occur during operation to prevent slips and promote sanitation. Is is also advised to make these necessary changes to the cleaning schedule.</i></p>	Immediately
8.2	MA	<p>Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time).</p> <p>Observations: Chlorine food-grade sanitizer was measured at 0ppm of free available chlorine. <i>Comment: Food contact surfaces shall be sanitized after cleaning with a food-grade sanitizer such as: chlorine prepared at 100 parts per million (ppm), or Quaternary Ammonium Compounds (Quat) prepared according to the manufacturer's instructions on the label. As food-grade sanitizers can degrade concentration overtime, it is advised to use test strips to verify the concentration of the sanitizer to ensure microorganisms are reduced to a safe level.</i> <i>Corrective Actions: During the inspection, a new chlorine solution was prepared at 100ppm of free available chlorine.</i></p>	Corrected

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CLOSING COMMENTS

All infractions are to be corrected at the next routine inspection.

Rating colour: Green