



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Courtyard Fresh Mart <b>Address:</b> 6-380 Main St Hartland NB E7P 2N2 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 31-00221 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> March 28, 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
2.2	MI	Freezers shall be at -18°C (0°F) or less except for ice cream that is being held for service. <b>Observations: Products were stored on the floor in the walk in freezer.</b> <b>Comment: Ensure that order size does not exceed storage capacity of the facility and that products are stored off the floor.</b>	Immediately
2.6	MI	Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair. <b>Observations: The large black table in the pizza prep area had a plexiglass cover that has warped and was held with tape.</b> <b>Comment: The operator advised that this table is being replaced with stainless equipment. For verification during the next routine inspection.</b>	Immediately
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. <b>Observations: Hot holding temperatures were verified for most products except the gravy, which is now kept under holding for over 4 hours.</b> <b>Comment: Implement under routine monitoring practices.</b>	Immediately
6.3	MI	Employees shall take adequate measures to ensure that food is not contaminated by hair. <b>Observations: The bakery staff did not have hair restraints.</b> <b>Comment: Ensure hair is restrained at all times.</b> <b>Corrective Actions: The staff donned a hair net during the inspection.</b>	Corrected
7.2	MA	Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning). <b>Observations: The mounted can opener blade was soiled.</b> <b>Comment: Ensure it is disassembled and cleaned after use.</b> <b>Corrective Actions: Staff cleaned the opener during the inspection.</b>	Corrected
7.2	MA	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). <b>Observations: The cutting board on the prep table was scored and soiled.</b> <b>Comment: Ensure it is flipped to the new side before it gets to this state and have the boards resurfaced as needed.</b> <b>Corrective Actions: Staff flipped the cutting board during the inspection.</b>	Corrected
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: No sanitizer log in place in the bakery.</b> <b>Comment: Implement as per practice conducted in other department.</b>	Immediately

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8.1	MI	<p>Floors, walls and ceilings shall be kept clean and sanitary.</p> <p><b>Observations: Some general soiling and debris under and behind equipment throughout the facility.</b></p> <p><b>Comment: Increase the frequency at which staff have to clean those areas.</b></p>	Immediately
9.2	MA	<p>Hand washing stations shall not be used for any other purpose.</p> <p><b>Observations: Knives were deposited in the kitchen handwashing station during the inspection.</b></p> <p><b>Comment: Keep handwashing stations clear at all times.</b></p> <p><b>Corrective Actions: Staff removed the knives during the inspection.</b></p>	Corrected
13.1	MI	<p>A valid licence to operate a food premises shall be posted for the general public to see.</p> <p><b>Observations: the licence was not posted in a visible area upon arrival.</b></p> <p><b>Corrective Actions: The operator moved the licence to an accessible location by the main kitchen.</b></p>	Corrected
13.1	MI	<p>The latest copy of the current food inspection report shall be displayed so that customers can easily read the report.</p> <p><b>Observations: The last inspection report had not been posted in an accessible area.</b></p> <p><b>Comment: Ensure it is posted alongside the licence for public review.</b></p> <p><b>Corrective Actions: The current copy will be posted at the end of the inspection and the operator was reminded of the requirement.</b></p>	Corrected
13.2	MA	<p>There shall not be any signs of insects and/or rodents.</p> <p><b>Observations: Some rodent droppings observed underneath the hot water tank located between the main and back kitchens.</b></p> <p><b>Comment: Ensure that more frequent monitoring of rodent activity is performed and clean and disinfect surfaces as necessary.</b></p> <p><b>Corrective Actions: Staff cleaned and disinfected the area during the inspection.</b></p>	Corrected

**CLOSING COMMENTS**

**Rating colour: Green**