

Food Premises Inspection Summary Report

Name of Premise: Address: Water Supply:		Tides Inn and Social 1863 Rte 776 Grand Manan NB E5G 3H1 Private	Licence #: Type: Category: Date of Inspection:		Class/Classe 5 Routine Compliance	
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			C	Date for Correction	
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be Immediately labeled with the date of preparation.				
2.3	3 MI Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Immediately 3 MI Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Immediately 3 Observations: Temperatures are being taken once daily. One refrigerator does not have a temperature log. Comment: Add temperature log for refrigerator. Take temperatures twice daily to ensure temperatures are maintained at 4 degrees Celsius or below.					
9.2	MI	Outstanding Infraction: Paper towel shall be in a dispenser. Comment: Paper towel by hand wash sink must be in a dispenser.				
8.2	MI	Outstanding Infraction: Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Comment: Chlorine test strips required to test dishwasher sanitizer at 100ppm.				
CLOSING COMMENTS						

Rating colour: Green