

Food Premises Inspection Summary Report

Name of Premise: BGC Dieppe 2 Licence #: 01-00137

Address: 76 rue Emmanuel Type: Class/Classe 4

Dieppe NB E1A 2J5

Category: Routine Compliance

Water Supply: Municipal Date of Inspection: February 12, 2024

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
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time).	February 26, 2024
		Observations: -Quat sanitizer in the kitchen was mixed at 400 ppm.	
		Comment: -Quat sanitizer must be mixed at 200 ppm. (food contact surfaces)	
8.2	MA	Only approved sanitizers shall be used (with the exception of unscented household bleach).	February 26, 2024
		Observations: -All food contact surfaces must be sanitized using an approved food contact surface sanitizer. SABER products cannot be used on tabletops where the kids eat.	·
		Comment: Provide a 200 ppm Quat solution to sanitize table before snacks.	

CLOSING COMMENTS

Rating colour: Dark Yellow

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