



Food Premises Inspection Summary Report

Name of Premise:	The Homestead Restaurant	Licence #:	01-00487
Address:	358 Coverdale Road Riverview NB E1B 3J5	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	November 13, 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
3.4	MA	If being cooled from a temperature of 60°C (140°F) or greater, food shall reach 20°C (68°F) within 2 hours and then 4°C (40°F) within 4 hours (total of 6 hours cooling time). Observations: Ensure staff adhere to the above regulatory requirement when cooling foods. Corrective Actions: CDI	Corrected
3.5	MA	Potentially hazardous foods that have been cooked and then cooled to 4°C (40°F) shall be reheated within 2 hours to at least 74°C (165°F) for 15 seconds. Observations: Foods removed from the fridge must be reheated to at least 74 degrees Celsius before being added to the steam table. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green