



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Kojax's Food Services <b>Address:</b> 121 Route 550 Hartford NB E7M 5H8 <b>Water Supply:</b> Private	<b>Licence #:</b> 31-00260 <b>Type:</b> Class/Classe 4 <b>Category:</b> Compliance <b>Date of Inspection:</b> February 16, 2023
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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	Broken or cracked containers must not be used to store foods. <b>Observations: Cracked container lid observed on the country style side.</b> <b>Corrective Actions: The staff removed the cracked container lid and replaced it with another</b>	Corrected
2.3	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. <b>Observations: Temperatures were being recorded inconsistently but mostly done.</b> <b>Comment: Ensure temperatures are recorded twice per day consistently.</b>	Immediately
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). <b>Observations: Cup scoop kept in coconut shavings bin.</b> <b>Corrective Actions: Staff removed the scoop from the bin during the inspection.</b>	Corrected
6.3	MI	Employees shall take adequate measures to ensure that food is not contaminated by hair. <b>Observations: One employee was not wearing a hair net on the country style side and one employee had long untied hair under a hat on the Quiznos side.</b> <b>Comment: Implement hair covering practices immediately.</b>	Immediately
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations: Line fridge table lids were fixed with duct tape on the Quiznos side.</b> <b>Comment: Have the lids replaced or sealed to facilitate cleaning.</b>	Immediately
7.3	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: Temperatures were not being recorded daily, unit was functioning well.</b> <b>Comment: Implement a log for staff to use to record daily dishwashing temperature verifications.</b>	March 2, 2023
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: Sanitizer concentrations were not being recorded.</b> <b>Comment: Implement a log for staff to use to record daily sanitizer concentration verifications.</b>	Immediately
9.2	MA	Hand washing stations shall be easily accessible and kept clear at all times. <b>Observations: Filter baskets and carafes were stored next to the handwashing station on the country style side.</b> <b>Comment: Ensure the hand washing station is clear at all times.</b> <b>Corrective Actions: The operator removed those items from the area.</b>	Corrected

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9.2 MI Paper towel shall be in a dispenser. Corrected

**Observations:** Paper towel was not in a dispenser on the Quiznos side.

**Comment:** *Ensure paper towel is replenished as needed.*

**Corrective Actions:** *The staff replenished the dispenser during the inspection.*

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### CLOSING COMMENTS

Facility undergoing renovations and the Quiznos side will become Country Style in the near future. Operator to contact PHI for site visit once the renos are done.

**Rating colour: Green**