

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Jacob's Dairy Shoppe/Gisele's Pizzeria <b>Address:</b> 506 Forest Hill Rd Fredericton NB E3B 4K4 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 03-01565 <b>Type:</b> Class/Classe 4 <b>Category:</b> Compliance <b>Date of Inspection:</b> March 2, 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	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened. <b>Observations: Sliced peppers, mushrooms, and rice are unlabelled.</b> <b>Comment: Label foods with name and date.</b>	Immediately
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. <b>Observations: Gravy in hot holding unit was measured at 41.0 C for less than an hour.</b> <b>Comment: Hot holding units are to maintain temperature instead of it as a cooking equipment. Cook gravy using the stove or microwave to reach 165F then transfer to hot holding unit to be kept above 140F.</b> <b>Corrective Actions: Food handler reheated gravy to 165F in microwave then transferred to refrigerated unit to cool.</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: Cutting board is heavily scored and discolored on one side.</b> <b>Comment: Food handler deep cleaned then sanitized cutting board. Then flipped the cutting board to the other side which is in good condition.</b> <b>Corrective Actions: Routinely resurface or replace cutting boards so as to prevent bacteria growth in cracks. Consider cleaning and sanitizing the cutting boards every few hours or after spills.</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: Can opener blade was soiled.</b> <b>Comment: Increase frequency of cleaning and sanitizing can opener blade.</b> <b>Corrective Actions: Food handler cleaned then sanitized can opener blade.</b>	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Range hood is heavily soiled.</b> <b>Comment: Increase frequency of cleaning range hood.</b>	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Chlorine sanitizer was measured less than 100ppm.</b> <b>Comment: Prepare a new food-grade sanitizer solution and/or test chlorine sanitizer frequently. Ensure chlorine sanitizer is kept at 100ppm of free available chlorine.</b> <b>Corrective Actions: Food handler prepared a new chlorine solution at 100ppm.</b>	Corrected

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13.3 MI Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Immediately

**Observations: The pressure at the handwashing station is slightly reduced. It appears the faucet aerator may be clogged. The pressure remains strong enough for food handlers to still be able to wash hands.**

***Comment: Remove aerator to clean any debris then affix back onto faucet and/or hire a professional to service the handwashing station.***

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### CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

**Rating colour: Green**