

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Haven Stream Residence	<b>Licence #:</b>	01-004111
<b>Address:</b>	714 Cap Breton Rd St-Phillip NB E1H 1V7	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	February 22, 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
2.3	MI	Thermometers shall be in all refrigerated areas. <b>Observations: Provide thermometers for all the refrigerators and use them to monitor and note the temperatures on the charts.</b>	Immediately
8.2	MI	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: -The sanitizer in the kitchen should be mixed at 200 ppm and all the bottles must be properly labelled. (Power Quat)</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**