

Food Premises Inspection Summary Report

Name of Premise:	The Railway Diner	Licence #:	01-02895
Address:	2779 Main St Hillsborough NB	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	January 17, 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	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: Refrigeration temperature logs are not up to date.	Immediately
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. Observations: Gravy temperature logs are not up to date.	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). Observations: One sanitizer bottle was reading way overscale for Quaternary compounds; bottle was emptied. Corrective Actions: CDI	Corrected
8.2	MI	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. Observations: The Quat sanitizer test strips are past the expiry date. Obtain new strips.	Immediately

CLOSING COMMENTS

Rating colour: Green