

Food Premises Inspection Summary Report

Name of Premise:	The Campobello Scoop Shack	Licence #:	02-03317
Address:	916 NB-774 Welshpool NB E5E 1A9	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	August 22, 2023

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: temperature log required for fridge with sticker front	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: sanitizer was either too strong or too weak at time of inspection. Corrective Actions: CDI Reading: - 2:37 PM - Chlorine sanitizer - clear smaller bottle : 0ppm Reading: - 2:37 PM - Chlorine sanitizer - large bottle : 300ppm	Corrected
9.2	MI	A method of hand drying that uses paper towels. Observations: Hand sink (by window) - cloth towels are not permitted to be used in food premises. staff must use paper towels provided. Corrective Actions: CDI	Corrected
13.1	MI	The latest copy of the current food inspection report shall be displayed so that customers can easily read the report. Observations: inspection report was not posted at time of inspection.	Immediately

CLOSING COMMENTS

Rating colour: Green