

Food Premises Inspection Summary Report

Name of Premise: Britt's Convenience Address: 6765 NB-107 Juniper NB E7L 1E9 Water Supply: Private	Licence #: 32-043341 Type: Class/Classe 4 Category: Pre-Operational Date of Inspection: June 6, 2024
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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
11.2	MI	If the premises is on private on-site sewage disposal system a grease trap must be present. These chambers must be sized and maintained in accordance with the manufacturer's instructions. Observations: No grease trap on site. The facility is currently not planning to prepare anything other than sandwiches and soup occasionally. Comment: Once use of the griddle, fryers and any other activity that generates more significant amounts of grease are happening, a grease trap installation will be required. The operator will keep in contact with the PHI.	Immediately
12.2	MI	Effective ventilation shall be provided to areas of the premises that are subject to the generation or accumulation of odours, fumes, steam, vapors, smoke or excessive heat. Observations: The previous range hood is not installed anymore over the griddle and countertop fryers. Comment: These pieces of equipment cannot be used until proper commercial ventilation is installed. Ducting is already in place, missing a fan and hood. The operator will advise the PHI of progress made.	Immediately
13.2	MI	Openings to the outside shall be screened. Observations: The front door of the store has a ripped screen and visible gaps at the top and bottom of the door. Comment: Keep the second door closed until the screen door is repaired.	Immediately

CLOSING COMMENTS

Recommended for licensing.

Rating colour: Green