



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Point Park Petro Canada	<b>Licence #:</b> 01-02324
<b>Address:</b> 500 Hillsborough Road Riverview NB E1B 4E7	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> November 9, 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
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: The drawers under the pizza hot hold unit and also under the oven require cleaning inside.</b>	Immediately
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Observations: Staff were unable to locate sanitizer test strips at time of inspection.</b>	Immediately
9.1	MI	A food premises shall be equipped with or have access to a washroom for the use of staff that is located on the premises or in an area that can be conveniently accessed. <b>Observations: Liquid soap is required in the staff washroom. Use the soap from the staff washroom or use the public washroom until the required liquid soap is present in the staff washroom for proper handwashing.</b>	Immediately

## CLOSING COMMENTS

**Rating colour: Green**