



Food Premises Inspection Summary Report

Name of Premise: Scoops & Goodies Address: 2-36 Milltown Blvd St. Stephen NB E3L 1G3 Water Supply: Municipal	Licence #: 02-043300 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: June 4, 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. Observations: tomatoes once cut and stored must be labeled with item name and date of preparation	Immediately
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Potentially hazardous foods must be stored at or below 4 C until served or sold. Corrective Actions: Sandwich discarded at time of inspection	Corrected
2.3	MA	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: Temperatures have not been recorded since May 24, 2024 Corrective Actions: temperatures taken and recorded at time of inspection	Corrected
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floors in kitchen area require thorough cleaning especially underneath sinks.	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: Chlorine strength must be verified daily. Concentration of sanitizer at time of inspection was too low (25 ppm) Corrective Actions: CDI Reading: - 3:06 PM - Spray bottle - chlorine : 25ppm	Corrected
13.2	MI	Openings to the outside shall be screened. Observations: Door must remain closed or have a screen.	Immediately

CLOSING COMMENTS

Rating colour: Green