



Food Premises Inspection Summary Report

Name of Premise: Paradise Villa Inc.	Licence #: 03-01612
Address: 665 Clements Dr Fredericton NB E3G 7J2	Type: Class/Classe 4
Water Supply: Municipal	Category: Routine Compliance
	Date of Inspection: May 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
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Temperature in stainless steel stand-up residential style fridge was measured over 4 degrees C. Only produce and milk bags were stored in the fridge. Milk storage unit in main kitchen was about 7.8 degrees C. Comment: Milk bags stored in the above mention cold storage units were discarded. Adjust thermostat or repair cold storage units so temperature is kept below 4 degrees.	May 23, 2023
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: No temperature logs were available for T.L kitchenette and milk cooler in kitchen. Comment: Ensure to record temperatures for cold storage units at least twice daily for the above mentioned units.	May 23, 2023
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: Quat sanitizer was less than 200ppm. Comment: Ensure quat is kept at 200ppm. Corrective Actions: A new solution was prepared at 200ppm.	Corrected

CLOSING COMMENTS

Follow-up inspection is on May 23, 2023.

Rating colour: Dark Yellow