



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Jonesies Pennfield Take Out  <b>Address:</b> 288 NB-175 Pennfield NB E5H 2C9  <b>Water Supply:</b> Private	<b>Licence #:</b> 02-013243  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> April 20, 2022
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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
2.1	MA	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C <i>Corrective Actions: CDI</i> Reading: - 10:30 AM - Gravy : 50°C	Corrected
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time) <i>Corrective Actions: CDI</i>	Corrected
13.1	MI	The latest copy of the current food inspection report shall be displayed so that customers can easily read the report	Immediately
10.2	MI	<b>Outstanding Infraction: Walls shall be designed to facilitate effective cleaning and sanitation</b> Comment: Only a few weeks since non-compliance was first identified	

### CLOSING COMMENTS

**Rating colour:                      Green**