

## Food Premises Inspection Summary Report

|                         |                                    |                            |                    |
|-------------------------|------------------------------------|----------------------------|--------------------|
| <b>Name of Premise:</b> | D's Tea Room                       | <b>Licence #:</b>          | 06-038471          |
| <b>Address:</b>         | 115 Main St<br>Bathurst NB E2A 1A7 | <b>Type:</b>               | Class/Classe 4     |
| <b>Water Supply:</b>    | Municipal                          | <b>Category:</b>           | Routine Compliance |
|                         |                                    | <b>Date of Inspection:</b> | September 7, 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  | MI         | Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.   | Immediately         |
| 3.3  | MI         | Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review.  | Immediately         |
| 7.1  | MI         | Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance.<br><b>Observations: Any wood surfaces must be painted so that it is easily cleanable.</b> | Immediately         |
| 9.2  | MA         | Hand washing stations shall be easily accessible and kept clear at all times.<br><b>Corrective Actions: CDI</b>  | Corrected           |

### CLOSING COMMENTS

**Rating colour: Green**