



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> A & L Food Services <b>Address:</b> 17 Portage St Saint George NB E5C 3L3 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-03136 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> February 21, 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. <b>Observations: Prepared gravy in refrigerator observed to have no date.</b> <b>Comment: Ensure all prepared foods are labelled with the date they were prepared on.</b>	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Fish and chicken stored along side produce and other food items.</b> <b>Comment: Designate an area on the bottom shelf for raw meats, away from ready to eat foods products. Fish shall be stored above chicken, if this is not possible, use containers to separate items.</b> <b>Corrective Actions: Foods were rearranged to prevent cross contamination.</b>	Corrected
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations: Excess dirt buildup observed on floor behind freezers and on window casings.</b> <b>Comment: Deep cleaning required.</b>	Immediately
2.2	MI	<b>Outstanding Infraction: Freezers shall be kept in good repair, defrosted regularly, and kept clean.</b> Comment: Freezer door is broken. Door to be repaired or replaced.	

### CLOSING COMMENTS

**Rating colour: Green**