

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	The Alma Boathouse	<b>Licence #:</b>	01-02064
<b>Address:</b>	8588 Main Street Alma NB E4H 1N5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	June 12, 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. <b>Observations: The temperature logs for the refrigerators are to be started.</b>	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. <b>Observations: The temperature logs for the steam table are to be started.</b>	Immediately
8.1	MI	Food contact surfaces, equipment and utensils shall be kept clean and sanitary. <b>Observations: The potato processing table requires wiping.</b>	Immediately
9.1	MI	Paper towel dispensers shall be available. <b>Observations: Paper towel in the ladies washroom is to be maintained in the dispenser.</b>	Immediately
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see. <b>Observations: The current food license is to be posted in view to the public.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**