



Food Premises Inspection Summary Report

Name of Premise:	The Alma Boathouse	Licence #:	01-02064
Address:	8588 Main Street Alma NB E4H 1N5	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	May 21, 2024

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. Observations: Refrigeration temperatures for the current operating year must be recorded.	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. Observations: Hot hold temperatures for the current year must be recorded.	Immediately
7.3	MI	If a chemical feed dishwasher is used testing strips shall be available to verify sanitizer concentration. Observations: Chlorine test strips required.	Immediately
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: Quaternary ammonium test strips required.	Immediately
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see. Observations: The current license is expired.	Immediately

CLOSING COMMENTS

Rating colour: Green