

Food Premises Inspection Report

Name of Premise: Village Pour House Address: 89 Juniper Road Juniper NB	Licence #: 32-00227 Type: Class/Classe 4 Category: Compliance Water Supply: Private Date of Inspection: May 10, 2021
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Item no.	Description	CDI	R
1.0 FOOD			
1.1	U Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	U Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
2.0 FOOD STORAGE			
2.1.	U Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	U Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	U Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	U Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7.	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
3.0 FOOD PREPARATION AND HANDLING			
3.1.	N.O. Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2.	S Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	U Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	U Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.0 FOOD DISPLAY AND SERVICE			
4.1.	U Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
5.0 RECORD KEEPING AND RECALLS			
5.1.	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
6.0 PERSONNEL			
6.1.	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
7.0 FOOD EQUIPMENT AND UTENSILS			
7.1.	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	U Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3.	S Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	S Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5.	S Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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8.0 CLEANING AND SANITIZING

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|------|---|---|--------------------------|--------------------------|
| 8.1. | U | Cleaning and Sanitizing | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2. | U | Detergents and Chemical Use and Storage | <input type="checkbox"/> | <input type="checkbox"/> |

9.0 SANITARY FACILITIES

- | | | | | |
|------|---|-------------------------|--------------------------|--------------------------|
| 9.1. | S | Washroom(s) | <input type="checkbox"/> | <input type="checkbox"/> |
| 9.2. | S | Hand Washing Station(s) | <input type="checkbox"/> | <input type="checkbox"/> |

10.0 FLOORS, WALLS AND CEILINGS

- | | | | | |
|-------|---|--|--------------------------|--------------------------|
| 10.1. | S | Floors (Construction and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2. | S | Walls (Construction and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3. | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

11.0 WATER SUPPLY AND WASTE DISPOSAL

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|-------|---|------------------------------|--------------------------|--------------------------|
| 11.1. | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2. | S | Sewage Disposal | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3. | S | Solid Waste Handling | <input type="checkbox"/> | <input type="checkbox"/> |

12.0 LIGHTING AND VENTILATION

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|-------|---|-------------|--------------------------|--------------------------|
| 12.1. | S | Lighting | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2. | S | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

13.0 GENERAL

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|-------|---|---------------------------|--------------------------|--------------------------|
| 13.1. | S | Licence | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2. | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3. | S | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
1.1	MI	Foods shall be purchased from approved or regulated sources with the exception of fresh fish, fruits and vegetables bought directly from a primary producer, or as approved through the MOH Approved source process Observations: Frozen homemade jam Comment: Remove from premise or discard	May 27, 2021
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation Comment: Inconsistent with labeling and dating	May 27, 2021
2.1.	MA	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C Comment: Cut fries are to be stored at or below 4oC	May 27, 2021
2.3.	MA	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors Comment: No temp logs recorded since Apr 10 for one unit, and Nov for another unit	May 27, 2021
2.4.	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) Observations: Raw food shall be stored below ready-to-eat Comment: Raw hamburger shall be stored below sauces	May 27, 2021
2.6.	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor)	May 27, 2021

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Comment: Foods shall not be stored directly on the floor.

3.3. MA 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 May 27, 2021

Comment: No hot holding temperatures being recorded

3.5. MA Potentially hazardous foods that have been cooked and then cooled to 4°C shall be reheated within 2 hours to at least 74°C for 15 seconds May 27, 2021

Comment: Gravy shall be reheated within 2 hours to at least 74oC for 15 seconds prior t

4.1. MI Food shall be protected from filth, dust, dirt, insects, vermin, rodents and any other contamination or foreign substance May 27, 2021

Comment: Dough shall be covered/protected while rising/proofing

7.2. MA Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance May 27, 2021

Comment: Ice machine requires thorough cleaning Potato Slices shall be dismantled and

8.1. MI Floors, walls and ceilings shall be kept clean and sanitary May 27, 2021

Comment: Entire facility needs thorough cleaning

8.2. MA Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time) May 27, 2021

Comment: Sanitizer solution measuring at 50ppm. Must be 100ppm

8.2. MA Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. May 27, 2021

Comment: Bleach stored in Dawn Dish Soap bottle with no label

CLOSING COMMENTS

Rating color

Striped Red / Rouge rayé