



Food Premises Inspection Summary Report

Name of Premise: Village Pour House Address: 89 Juniper Rd Juniper NB E7L 1G8 Water Supply: Private	Licence #: 32-00227 Type: Class/Classe 4 Category: Compliance Date of Inspection: March 23, 2023
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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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Chest freezers in the spare room are falling into disrepair (surfaces and seams) and will need to be replaced. Lids of the units are soiled and need to be cleaned. Comment: Start replacing units and make it a work in progress.	Immediately
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. Observations: No temperature logs being maintained for any cold holding unit in the facility. Comment: Implement a log for each refrigerator and freezer and record temperatures twice per day.	April 6, 2023
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Observations: Trays are held by tape inside of the grey refrigerator behind the bar. Comment: Have the trays repaired or removed as unit cannot be properly cleaned in current condition.	April 6, 2023
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). Observations: Scoops were left in dry goods bins. Comment: Ensure scoops are stored outside of bins to prevent cross contamination. Corrective Actions: Staff removed scoops from the bins during the inspection.	Corrected
2.6	MI	Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair. Observations: Shelving surfaces in the kitchen are starting to be worn. Comment: Resurface/repair affected areas as needed. For follow-up during the next routine inspection.	Immediately
3.2	MA	There shall be means to ensure that cooking temperatures are adequate to destroy pathogens in ground meat, poultry and other potentially hazardous foods such as a thermometer or another form of control process. Observations: No food thermometer on site to measure internal temperatures. Comment: Obtain a probe immediately and measure internal temperatures of food prior to serving.	April 6, 2023
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: No hot holding temperature log in place for the gravy. Comment: Implement as log and record temperatures at least every 4 hours, recommended 2 hours for best practice.	April 6, 2023

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7.2	MA	<p>Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning).</p> <p>Observations: Fry cutter was covered in old food debris. Comment: Dismantle and clean the fry cutter after use every day. Implement under cleaning procedures. Corrective Actions: Staff cleaned the fry cutter during the inspection.</p>	Corrected
7.4	MI	<p>Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring.</p> <p>Observations: No sanitizer logs available for the facility. Comment: Implement logs for staff to record daily chlorine sanitizer concentration verifications.</p>	April 6, 2023
8.1	MI	<p>Cleaning and sanitation procedures submitted under Section 6(1)(q) of the Food Premises Regulation shall be posted or otherwise easily obtained should an inspector request it during inspection.</p> <p>Observations: No cleaning schedule/procedures in place at the facility. Comment: Implement a cleaning schedule that includes, daily, weekly and monthly tasks.</p>	April 6, 2023
8.2	MA	<p>Chemicals must be stored in an acceptable manner, away and separated from foods and food contact items.</p> <p>Observations: Concentrated bleach jug was stored on the counter. Comment: Ensure chemical products are stored below food preparation areas where food and food contact items are stored. Corrective Actions: Staff moved the bleach jug to an appropriate area during the inspection.</p>	Corrected
11.1	MA	<p>There shall be hot and cold running water in sufficient quantity to meet the needs of the operation (for fixed premises this means under pressure).</p> <p>Observations: No water results available at the time of the inspection. Comment: Collect an updated bacteriological sample and inorganic samples if they have not been done in the last 5 years. New water sampling plan to be issued to the operator.</p>	April 6, 2023
12.1	MI	<p>Light fixtures where food can be contaminated shall be properly covered and/or shatter proof.</p> <p>Observations: Light fixtures in the the kitchen were not covered or shatterproof. Comment: Install shatter proof bulbs, a ballast cover or bulb sleeves to rectify.</p>	Immediately
13.3	MI	<p>Other conditions which needs consideration (ex: clutter, unused equipment, etc.).</p> <p>Observations: There is a significant amount of clutter at this facility in all areas. Comment: Reorganizing, storing and disposing of items that are broken or taking space will improve storage capacity at the facility.</p>	Immediately

CLOSING COMMENTS

Follow-up inspection scheduled for April 6, 2023. Resources to be sent to the operator.

Rating colour: Dark Yellow