

Food Premises Inspection Summary Report

<p>Name of Premise: Harbour Front Restaurant Inc.</p> <p>Address: 225 Water St St. Andrews NB E5B 1B3</p> <p>Water Supply: Municipal</p>	<p>Licence #: 02-00997</p> <p>Type: Class/Classe 4</p> <p>Category: Compliance</p> <p>Date of Inspection: September 27, 2022</p>
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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	Foods must be properly labeled with the item name Observations: Ensure all items are labelled with names and date prepared or portioned from original packaging.	Immediately
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor)	Immediately
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) Corrective Actions: CDI	Corrected
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)	Immediately
5.1	MI	Shellfish area tags/records shall be maintained for at least 90 days	Immediately
8.2	MI	A suitable food grade sanitizer shall be available and at the recommended concentration. Observations: Quat sanitizer must be at a concentration of 200ppm. Reading: - 3:12 PM - Quat sanitizer : 150ppm	Immediately

CLOSING COMMENTS

Rating colour: Green