

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Pennfield Irving	<b>Licence #:</b>	02-00714
<b>Address:</b>	40 Route 175 Pennfield NB	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	November 23, 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
2.6	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). <b>Comment: Store opened dry goods in impervious containers.</b>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Comment: The bottom of the upright refrigerator is required to be cleaned.</b>	Immediately
8.2	MA	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Comment: Sanitizer must be available at the recommended concentration, which is 200ppm for the product being used.</b> <b>Corrective Actions: CDI</b> Reading: - 10:51 AM - Sanitizer : 400ppm	Corrected

### CLOSING COMMENTS

Rating colour: Green