



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Joey's Independent Grocer <b>Address:</b> 232 Water St St. Andrews NB E5B 1B4 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-02413 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> February 23, 2024
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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
2.5	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. <b>Observations: Vent covers in Meat, egg/milk and produce walk-in refrigerators must be cleaned</b>	March 8, 2024
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared. <b>Observations: Staff member in HMR did not have a food safety certificate at time of inspection</b>	March 8, 2024
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations: Shelf below bakery prep. station must have a surface that is cleanable and non-absorbent. Particle board is not acceptable.</b>	March 8, 2024
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). <b>Observations: Overly scored cutting boards in the produce area must be resurfaced or replaced</b>	March 8, 2024
8.2	MI	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Observations: Unable to located sanitizer in Produce area. Spray bottle was labeled as disinfectant/cleaner.</b>	Immediately
9.2	MI	Paper towel shall be in a dispenser. <b>Observations: Paper towel dispenser must be attached to the wall in the produce area</b>	March 8, 2024
10.1	MI	<b>Outstanding Infraction: Floors shall be of sound construction and in good repair.</b> Comment: Floors have not been repaired	March 8, 2024
2.5	MI	<b>Outstanding Infraction: 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.</b> Comment: repairs to shelving has not been completed	March 8, 2024
10.3	MI	<b>Outstanding Infraction: Ceilings shall be of sound construction and in good repair.</b> Comment: Ceiling above bakery area require ceiling, stained/moldy ceiling tiles must be replaced.	March 8, 2024

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<b>CLOSING COMMENTS</b>
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**Rating colour: Dark Yellow**