



Food Premises Inspection Summary Report

Name of Premise: The Hub Address: 28 Main St Saint George NB E5C 3J2 Water Supply: Municipal	Licence #: 02-037760 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: November 6, 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
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. Observations: Previously cooked PHFs were being held in slow cooker at 40 C. Comment: All previously cooked foods must be reheated to 74 C for 15 seconds and then held at a temperature of 60 C or above until served. Corrective Actions: Foods reheated.	Corrected
7.3	MA	If a high temperature dishwasher is used, the sanitizing water temperature shall reach 82°C (180°F). Observations: High temperature dishwasher requires several cycles before reaching the correct temperature. Comment: All staff washing dishes must be able to verify a temperature of 82 C is reached. Corrective Actions: Maintenance recommended.	Corrected
9.2	MI	A method of hand drying that uses paper towels.	Immediately
2.3	MI	<b style="color: red;">Outstanding Infraction: 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: Temperature log hasn't been updated since Oct.29.	

CLOSING COMMENTS

Rating colour: Green