

Food Premises Inspection Report

Name of Premise: Skinny's Scoope & Café Address: 336 Route 105 Keswick Ridge NB	Licence #: 03-01007 Type: Class/Classe 4 Category: Compliance Water Supply: Private Date of Inspection: May 30, 2021
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Item no.	Description	CDI	R
1.0 FOOD			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
2.0 FOOD STORAGE			
2.1.	U Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	U Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	U Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	S Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7.	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
3.0 FOOD PREPARATION AND HANDLING			
3.1.	S Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2.	S Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	S Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	S Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	S Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.0 FOOD DISPLAY AND SERVICE			
4.1.	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
5.0 RECORD KEEPING AND RECALLS			
5.1.	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
6.0 PERSONNEL			
6.1.	U Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
7.0 FOOD EQUIPMENT AND UTENSILS			
7.1.	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	S Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3.	S Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	U Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5.	S Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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8.0 CLEANING AND SANITIZING

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|------|---|---|--------------------------|--------------------------|
| 8.1. | U | Cleaning and Sanitizing | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2. | S | Detergents and Chemical Use and Storage | <input type="checkbox"/> | <input type="checkbox"/> |

9.0 SANITARY FACILITIES

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|------|---|-------------------------|--------------------------|--------------------------|
| 9.1. | U | Washroom(s) | <input type="checkbox"/> | <input type="checkbox"/> |
| 9.2. | U | Hand Washing Station(s) | <input type="checkbox"/> | <input type="checkbox"/> |

10.0 FLOORS, WALLS AND CEILINGS

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|-------|---|--|--------------------------|--------------------------|
| 10.1. | S | Floors (Construction and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.2. | S | Walls (Construction and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |
| 10.3. | S | Ceilings (Constructions and Maintenance) | <input type="checkbox"/> | <input type="checkbox"/> |

11.0 WATER SUPPLY AND WASTE DISPOSAL

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|-------|---|------------------------------|--------------------------|--------------------------|
| 11.1. | S | Water (Quality and Quantity) | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.2. | S | Sewage Disposal | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.3. | S | Solid Waste Handling | <input type="checkbox"/> | <input type="checkbox"/> |

12.0 LIGHTING AND VENTILATION

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|-------|---|-------------|--------------------------|--------------------------|
| 12.1. | S | Lighting | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.2. | U | Ventilation | <input type="checkbox"/> | <input type="checkbox"/> |

13.0 GENERAL

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|-------|---|---------------------------|--------------------------|--------------------------|
| 13.1. | S | Licence | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.2. | S | Rodent and Insect Control | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.3. | S | Other Infractions/Hazards | <input type="checkbox"/> | <input type="checkbox"/> |

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
12.2.	MA	Effective ventilation shall be provided to areas of the premises that are subject to the generation or accumulation of odours, fumes, steam, vapors, smoke or excessive heat Observations: Kitchen gets smoky when grill is used, or when grill is left on between uses. Comment: Upgrade ventilation system so that it effectively removes smoke, steam, fum	June 6, 2021
2.1.	MA	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C Observations: Items not held below 4 deg C. Comment: Ensure potentially hazardous foods are held below 4 deg C. Recommend a s	June 6, 2021
2.2.	MI	Freezers shall be at -18°C or less except for ice cream that is being held for service Observations: Temperature was 0.5 - -6.7 deg C. Unit must be defrosted and professionally serviced. Comment: Freezers must maintain temperatures at or below -18 deg C.	June 6, 2021
2.3.	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less Observations: Temperatures 10 deg C at time of inspection. Logs range between 4 deg C and 10 deg C. Unit must be professionally serviced. Comment: Refrigerators must maintain potentially hazardous foods at or below 4 deg C.	June 6, 2021
6.1.	MA	Staff shall be knowledgeable about the food handling procedures used by the licensee for potentially hazardous food Observations: Staff require more training on food handling procedures.	June 6, 2021

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Comment: Some staff required further training on safe food handling practices. Ensure

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| 7.4. | MA | Dishes/utensils shall be washed, rinsed, sanitized and air dried
Observations: Sanitizer step is not being followed during three step dishwashing method.
Comment: Ensure all dishes are submerged in 100-200 ppm free chlorine solution for tw | June 6, 2021 |
| 8.1. | MI | Non-food contact equipment shall be kept clean and sanitary
Comment: Ensure all non-food contact equipment is kept clean and sanitary. Floor arou | Immediately |
| 9.1. | MA | A hand washing station must be available with hot and cold running potable water
Observations: No handwashing facilities.
Comment: Provide handwashing facilities at staff washroom. | June 6, 2021 |
| 9.2. | MA | Hand washing stations shall not be used for any other purpose
Observations: There are three basins in the main kitchen. One is designated for handwashing only: the other two are for dishwashing. Upon inspection, all three were used for dishwashing.
Comment: Designate one basin (i.e. the one on the far right) for handwashing only. This | June 6, 2021 |

CLOSING COMMENTS

Follow up inspection scheduled for June 6, 2021.

Rating color

Striped Red / Rouge rayé