

Food Premises Inspection Summary Report

Name of Premise:	Seabreeze Restaurant St Andrews	Licence #:	02-03157
Address:	49 King Street St Andrews NB	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	June 30, 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
1.3	MI	Foods must be properly labeled with the item name.	Immediately
1.3	MI	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened.	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). Observations: Eggs cannot be stored above ready to eat foods. Raw sausage cannot be stored above ready to eat food. Corrective Actions: CDI	Corrected
7.2	MI	Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Garbage bags were used to cover bread. Discontinue practice. Corrective Actions: CDI	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Hard to reach areas (behind and underneath equipment) require cleaning. Ventilation grates above the grill area require cleaning.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was at 0 ppm. It must be 100 ppm for chlorine. Corrective Actions: CDI	Corrected
9.1	MI	Liquid or powdered soap, toilet paper and single use paper towel or an approved hand drying device must be present. Observations: There was no soap in the staff washroom at time of inspection. Corrective Actions: CDI	Corrected
9.2	MI	Hand washing stations shall not be used for any other purpose. Observations: Sanitizer bucket must not be stored in the hand wash sink. Corrective Actions: CDI	Corrected
10.1	MI	Floors shall be of sound construction and in good repair. Observations: Concrete floors must be painted.	May 1, 2024

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11.1	MI	<p>The food premises shall be designed and maintained in such a way as to prevent cross-connections between non-potable water and the potable water supply. Examples of non-potable water include but are not limited to the waste water system, soap and sanitizer dispensers, hoses attached to faucets with no air gap, etc.</p> <p>Observations: Hose in basement sink shall not be attached to the faucet, to prevent back siphonage.</p> <p>Corrective Actions: CDI</p>	Corrected
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CLOSING COMMENTS

Rating colour: Green