



Food Premises Inspection Summary Report

Name of Premise: Thai Pho Address: 126 Hampton Rd Rothesay NB E2E 2N6 Water Supply: Municipal	Licence #: 02-02654 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: September 18, 2024
---	---

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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Standing freezer need to be defrosted.	Immediately
3.1	MA	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process. Observations: Meat was thawing on the countertop. Meat was below 4 degrees so placed in fridge. It must be thawed properly. Corrective Actions: CDI	Corrected
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. Observations: Cardboard on shelves and tape on corner of metal shelf under microwave needs to be removed. It is not smooth and easily cleanable. This was mentioned on previous reports. Light can be seen under the screen door. This may need to be more weather tight to prevent insect/rodent access. General cleaning is required in hard to reach areas.	Immediately
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration. Observations: Cloths were found on the counter top. All rags used for cleaning must be kept immersed in sanitizer.	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 mixed at 1000 ppm. It must be 100 ppm to be food safe, Corrective Actions: CDI	Corrected
10.3	MI	Ceilings shall be of sound construction and in good repair. Observations: Ceiling tiles that are broken need to be replaced.	Immediately
13.2	CR	There shall not be any signs of insects and/or rodents. Observations: A small amount of rodent droppings were in hard to reach areas in the dry storage room and under shelves in the kitchen. These were removed and areas cleaned and sanitized during inspection. Corrective Actions: CDI	Corrected

Food Premises Inspection Summary Report

Name of Premise:	Thai Pho	Licence #:	02-02654
-------------------------	----------	-------------------	----------

CLOSING COMMENTS

Rating colour: Green