

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Neqotkuk Truck Stop	<b>Licence #:</b>	32-00408
<b>Address:</b>	540 Route 190 Carlingford NB E7H 4H8	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	March 26, 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
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: The air drying tray is in disrepair and needs to be replaced.</b>	Immediately
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: Cutting board on the sandwich table is gouged and needs to be resurfaced.</b>	Immediately
8.1	MI	Shelves shall be kept clean and sanitary. <b>Observations: Cleaning required in shelves and drawers due to debris accumulation.</b> <b>Comment: Conduct this task more frequently to prevent accumulation of debris in storage areas.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**