



# Food Premises Inspection Summary Report

<b>Name of Premise:</b>	The Old Well House Café	<b>Licence #:</b>	02-03047
<b>Address:</b>	56 Route 776 Grand Manan NB E5G 1A1	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	May 24, 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
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). <b>Observations: Scoops stored in bulk food container.</b> <b>Comment: Remove scoops and store outside containers when not in use.</b>	Immediately
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: Chlorine sanitizer stored in buckets tested below the recommended concentration.</b> <b>Corrective Actions: New solution mixed at 100ppm chlorine. Surface to be clean prior to using sanitizer as organic matter may cause solution to lose concentration.</b>	Corrected

## CLOSING COMMENTS

**Rating colour: Green**