



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Fortune River Restaurant <b>Address:</b> 12-127 Brunswick St. St. George NB <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-02971 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> July 16, 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. <b>Observations: Cooked food items placed under refrigeration are not labelled with a preparation date.</b> <b>Comment: All prepared food items to be labelled with the date prepared.</b>	Immediately
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. <b>Observations: Old temperature logs are being used to track temperatures, making reading them very difficult.</b> <b>Comment: New temperature logs required each month.</b>	Immediately
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 being stored in bulk food containers.</b> <b>Comment: Remove scoops and store outside bins when not in use.</b>	Immediately
2.7	MI	Food for the personal use of management staff and employees shall be kept separate and apart from all other food on the premises.	Immediately
7.4	MI	Sinks shall be constructed of suitable materials that are durable and easily cleaned. <b>Observations: 3-compartment sink is not properly sealed.</b> <b>Comment: Sink to be sealed with silicone or other appropriate sealant.</b>	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations: Grease accumulation on ceiling above deep fryers.</b> <b>Comment: Grease to be cleaned and ventilation to be investigated to determine if it is working correctly or being used as needed.</b>	Immediately
8.2	MI	Chemicals must be stored in an acceptable manner, away and separated from foods and food contact items. <b>Observations: Extra chemicals being stored on floor in front of hand washing sink.</b> <b>Comment: Move chemicals to a designated area away from regular kitchen activities.</b>	Immediately
9.2	MA	Hand washing stations shall be easily accessible and kept clear at all times. <b>Observations: Hand wash sink is not readily accessible. Items being stored around sink and it does not appear to be used.</b> <b>Comment: Hand wash sink must be kept clear at all times. Regular hand washing as per staff health policy is required.</b>	July 30, 2024

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Fortune River Restaurant	<b>Licence #:</b>	02-02971
-------------------------	--------------------------	-------------------	----------

10.3 MI Ceilings shall be of sound construction and in good repair. Immediately  
**Observations: Several ceiling tiles are stained, broken, or missing.**  
**Comment: Ceiling tiles to be replaced.**

---

13.3 MI **Outstanding Infraction: Other conditions which needs consideration (ex: clutter, unused equipment, etc.).**  
Comment: Wall on left side of 3-compartment has black discoloration from moisture accumulation. Cleaning required.

---

<b>CLOSING COMMENTS</b>
-------------------------

Rating colour: Dark Yellow