

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Lily Lake Pavilion Inc. <b>Address:</b> 55 Lake Dr S Saint John NB E2K 5S3 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-01650 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> August 6, 2024
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*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
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. <b>Observations: Scallops were being thawed in the hand wash sink in stagnant water. Scallops were still frozen and therefore were moved under running water during inspection.</b> <b>Corrective Actions: CDI</b>	Corrected
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. <b>Observations: Hot holding temperatures were not available for the month of August. Any food item held hot must be temperature checked and recorded every 4 hours.</b>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: The kitchen requires a thorough cleaning. Special attention should be paid to handles, the outside of the microwave and inside cupboards/drawers.</b>	Immediately
9.2	MA	Hand washing stations shall not be used for any other purpose. <b>Observations: At time of inspection, scallops were thawing in the hand washing sink. This sink must solely be used for hand washing and must never be obstructed.</b> <b>Comment: Operator moved scallops during inspection.</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**