

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Harbour 1 Stop	<b>Licence #:</b>	03-037777
<b>Address:</b>	2046 Route 690 Douglas Harbour NB E4B 1Y7	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	June 13, 2023

*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
2.3	MI	<p>Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.</p> <p><b>Observations: Temperatures log book not complete, no log temperature for several days</b></p> <p><b>Comment: Needs to be corrected immediately</b></p>	Immediately
3.3	MI	<p>Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served.</p> <p><b>Observations: No temperatures recorded on several days of operation</b></p> <p><b>Comment: To be corrected immediately</b></p>	Immediately
7.1	MI	<p>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.</p> <p><b>Observations: Flooring needs to be finished, wall needs to be finished, wall surface next to the sinks needs to be repaired, presently area showing paint peeling off the wall.</b></p> <p><b>Comment: Work to be carried out as soon as possible</b></p>	Immediately

### CLOSING COMMENTS

Recommended for licensing. More attention required on checking and recording hot and cold temperatures.

**Rating colour: Green**