

Food Premises Inspection Summary Report

Name of Premise:	Carls Dairy Bar	Licence #:	32-00264
Address:	1301 W Riverside Dr Perth-Andover NB E7H 4T5	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	August 30, 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
1.3	MI	Foods must be properly labeled with the item name. Observations: Some prepared items were not labelled with the item name. Comment: Ensure all foods that are not easily identifiable are labelled with the item name. Implement practice going forward. Corrective Actions: Staff labelled products during the inspection.	Corrected
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Freezers were not defrosted frequently enough. Comment: Increase the frequency for all units.	Immediately
2.6	MA	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). Observations: Scoops were kept in dry goods bins. Comment: Ensure scoops are stored in a separate receptacle to prevent cross contamination. Corrective Actions: Staff removed the scoops during the inspection.	Corrected
7.2	MA	Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning). Observations: Mounted can opener was soiled and not cleaned frequently enough Comment: Ensure it gets dismantled, cleaned and sanitized after use. Corrective Actions: The staff cleaned the can opener during the inspection.	Corrected
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: Sanitizer concentrations were acceptable but not recorded daily. Testing strips were expired. Comment: Implement a log for staff to use for daily recording of sanitizer concentrations and purchase new strips.	Immediately
8.1	MI	Cleaning and sanitation procedures submitted under Section 6(1)(q) of the Food Premises Regulation shall be posted or otherwise easily obtained should an inspector request it during inspection. Observations: No cleaning checklist/schedule in place and some areas could use more frequent cleaning, such as: underneath and behind equipment, exterior and interior surfaces of equipment and inside of shelving and cupboards. Comment: Implement a cleaning schedule/checklist that includes all aspects of the facility and at which frequency they will be cleaned and sanitized.	Immediately
12.1	MI	Light fixtures where food can be contaminated shall be properly covered and/or shatter proof. Observations: Some light fixtures did not have covers in the preparation areas. Comment: Install light covers, shatterproof tubes or tube covers prior to the next routine inspection.	Immediately

Food Premises Inspection Summary Report

Name of Premise:	Carls Dairy Bar	Licence #:	32-00264
------------------	-----------------	------------	----------

13.2 MI Openings to the outside shall be screened. Immediately

Observations: Large receiving door had a gap at the bottom.

Comment: *Install proper weather stripping to prevent the entry of pests. For follow-up during the next routine inspection.*

CLOSING COMMENTS

Rating colour: Green