

Food Premises Inspection Summary Report

Name of Premise:	The Castle Inn & Restaurant	Licence #:	32-038843
Address:	21 Brentwood Dr Perth-Andover NB E7H 1P1	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	January 30, 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
2.3	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. Observations: Temperatures were being recorded inconsistently. Comment: Ensure they are recorded twice per day 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 stored directly in the product in dry goods bins in the back. Comment: Ensure they are stored out of the product and in the designated holsters. Corrective Actions: The manager removed the scoops during the inspection.	Corrected
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. Observations: Frozen ducks were being thawed in a pot of water Corrective Actions: The ducks were moved to the sink to be thawed under running water during the inspection.	Corrected
7.1	MI	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. Observations: Dust accumulation in the range hood. Comment: Ensure the hood is cleaned more frequently. Implement under routine practices.	Immediately
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: Sanitizer log was not being completed consistently for the dishwasher.	Immediately
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see. Observations: A copy of the licence was not posted. Corrective Actions: The manager posted the licence during the inspection.	Corrected

CLOSING COMMENTS

Rating colour: Green