

Food Premises Inspection Summary Report

<p>Name of Premise: Hilltop Butchery Inc.</p> <p>Address: 343a Connell St Woodstock NB E7M 5G5</p> <p>Water Supply: Municipal</p>	<p>Licence #: 31-011433</p> <p>Type: Class/Classe 5</p> <p>Category: Compliance</p> <p>Date of Inspection: January 11, 2023</p>
--	---

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	<p>Foods must be properly labeled with the item name.</p> <p>Observations: Some food products in the store refrigeration units were not labelled with the item name.</p> <p>Comment: Ensure all products are labelled with date of preparation and the item name.</p>	Immediately
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>Observations: Temperatures were being recorded consistently in the back of the house but not in the store front area.</p> <p>Comment: Implement verification of all temperatures by staff in the kitchen so that it is done twice per day.</p>	Immediately
7.4	MI	<p>Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring.</p> <p>Observations: Sanitizer concentrations were not being recorded daily.</p> <p>Comment: Implement a log for staff to record daily sanitizer concentration measurements.</p>	Immediately
8.2	MI	<p>Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use.</p> <p>Observations: Sanitizer bottles were not labelled with contents.</p> <p>Comment: Ensure bottles are labelled with the contents and concentration.</p> <p>Corrective Actions: Staff labelled the bottles during the inspection.</p>	Corrected

CLOSING COMMENTS

Rating colour: Green