

Food Premises Inspection Summary Report

Name of Premise:	Harbour Grille & Gift	Licence #:	02-02628
Address:	1140 Route 776 Grand Manan NB	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	March 12, 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation.	Immediately
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Stand up freezer by kitchen has significant ice crystal build-up. Comment: Unit shall be defrosted.	Immediately
3.2	MA	Potentially hazardous food shall reach an internal temperature as listed in Schedule A of the Food Premises Regulation. Observations: Gravy observed not being heated to the minimum internal temperature prior to being placed in the hot holding unit. Comment: All potentially hazardous foods that have been previously cooked and placed under refrigeration must be re-heated to 74 C (165 F) to kill any pathogens. Corrective Actions: Gravy reheated to 74 C and held at 60 C or above.	Corrected

CLOSING COMMENTS

Rating colour: Green