



Food Premises Inspection Summary Report

Name of Premise: The Kitchen Address: 836 Main St Blacks Harbour NB E5H 1E6 Water Supply: Municipal	Licence #: 02-008272 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: November 13, 2024
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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
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Eggs stored at room temperature. Corrective Actions: Eggs moved to refrigerator.	Corrected
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Corrective Actions: Sauces recently placed in unit were moved to another unit. All other PHFs discarded. Reading: - 3:17 PM - Mini fridge at front counter : 8°C	Corrected
7.4	MI	A suitable (food grade) sanitizer shall be available and at the recommended concentration. Observations: QUAT sanitizer coming from automatic mixing station is too strong. Corrective Actions: New sanitizer solution made. Solution to be tested frequently to verify concentration and diluted as necessary.	Corrected
7.4	MI	Sinks shall be constructed of suitable materials that are durable and easily cleaned. Observations: Sink in baking room requires cleaning.	Immediately
8.1	MI	Shelves shall be kept clean and sanitary. Observations: Open shelving upstairs and downstairs required cleaning. Remove flaking paint and re-paint as necessary.	Immediately
10.1	MI	Floors shall be of sound construction and in good repair. Observations: Floor in kitchen is in disrepair. Comment: Floor to be repaired prior to the next routine inspection.	Immediately

CLOSING COMMENTS

Rating colour: Green