



Food Premises Inspection Summary Report

Name of Premise: On the Vine Meat & Produce Address: 1350 Hickey Road Saint John NB E2J 5C9 Water Supply: Municipal	Licence #: 02-02611 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: February 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. Observations: Do not add a new label over an existing label without transferring dates from old to new label. Corrective Actions: Discussed with staff onsite.	Corrected
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: Baby carrot packages found unrefrigerated. Corrective Actions: Moved by staff at time of inspection.	Corrected
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: Temperature logs found to be completed in advance. Corrective Actions: Discussed with staff onsite.	Corrected
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Raw chicken found stored on top of another meat product.	
3.6	MA	Food should not be handled or transferred in any way that may cause contamination or adulteration of the food. Observations: Ensure staff change gloves as needed and wash hands prior to putting on new gloves. Staff observed leaving meat cut up area and using the phone without washing hands and changing gloves.	
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: The produce walk in cooler fridge fans require cleaning as dust has built up. The meat storage racks require cleaning. Mold has built up. Metal meat storage trays must not be stored on the floor.	February 27, 2024
7.2	CR	Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Do not use metal scouring pads that may allow pieces to break off and enter food items. Corrective Actions: Discussed with staff onsite.	Corrected
8.1	MI	Staff shall be trained in and comply with the cleaning and sanitation procedures referenced under Section 6(1)(q) of the Food Premises Regulation.	Immediately

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8.2	MA	<p>Staff must be able to demonstrate proper use of sanitizers and method for testing the solution.</p> <p>Observations: Purchase test strips to ensure proper sanitizer concentration.</p>	February 27, 2024
8.2	MI	<p>A suitable food grade sanitizer shall be available and at the recommended concentration.</p> <p>Observations: sanitizer in the produce area was not at an acceptable concentration.</p>	Immediately
9.2	CR	<p>Dispensed soap (liquid or powder) shall be provided at hand washing station(s).</p> <p>Observations: There is no soap at the meat shop hand sink.</p> <p><i>Corrective Actions: Hand soap was replaced at time of inspection.</i></p>	Corrected
7.1	MI	<p>Outstanding Infraction: 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.</p> <p>Comment: This has not yet been completed. The meat saw must also be done as rust has built up.</p>	February 27, 2024
9.2	MI	<p>Outstanding Infraction: Hand washing stations shall be easily accessible and kept clear at all times</p> <p>Comment: This infraction was noted again for today's inspection</p>	

CLOSING COMMENTS

Rating colour: Dark Yellow