



Food Premises Inspection Summary Report

Name of Premise: Corn Hill Nursery Ltd Address: 2700 NB-890 Cornhill NB E4Z 1M2 Water Supply: Private	Licence #: 02-01133 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: June 17, 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
1.1	MA	All meat must be from a licensed abattoir. Observations: There was some unlabeled beef in the freezer. When asked, it was for personal use. Food for personal use must be removed from restaurant or clearly labeled and stored separately from food used for the restaurant. Corrective Actions: CDI	Corrected
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Foods in the freezer must be kept in sealed containers to prevent contamination. Peas in upstairs freezer. Oreos and graham crumbs in downstairs freezer.	Immediately
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean.	July 1, 2024
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Food is the prep table was double stacked. It was at 6 degrees at the time of inspection so it was moved into another fridge. Discontinue practice.	Immediately
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Observations: All foods must be stored 6 inches off the floor in the walk in and the floor needs to be cleaned.	Immediately
2.6	MA	Foods in the dry storage must be kept covered. Observations: Dry storage area downstairs needs to be cleaned. There was some flour on the floor. Dry items in drawers outside must be kept covered or in sealed containers. The uncovered food outside must be discarded. Corrective Actions: CDI	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: Microwave needs to be cleaned. Screen and exhaust fans in washrooms need to be cleaned. Sink in the outside kitchen needs to be repainted or replaced. Clutter in the downstairs storage area needs to be removed and organized.	July 1, 2024
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was too low at less than 100 ppm. It must be 100 ppm. Corrective Actions: CDI	Corrected

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10.2	MI	Walls shall be of sound construction and in good repair. Observations: Walls need to be painted where chipped.		Immediately
11.1	MA	There shall be hot and cold running water in sufficient quantity to meet the needs of the operation (for fixed premises this means under pressure). Observations: It took a long time to get hot water at the hand sink outside. Ensure that water is hot at all times during food prep in this area. Corrective Actions: CDI		Corrected
11.1	MA	Outstanding Infraction: Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP. Comment: A bacterial water sample is overdue.		July 1, 2024
CLOSING COMMENTS				

Rating colour: Dark Yellow