

Food Premises Inspection Summary Report

Name of Premise: Hooper's Convenience Store Licence #: 02-037131

Address: 2 Wallace Cove Rd Type: Class/Classe 4

Blacks Harbour NB E5H 1H0

Category: Routine Compliance

Water Supply: Municipal Date of Inspection: April 24, 2024

MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

OBSERVATIONS AND CORRECTIVE ACTIONS

MI/MA/CR **Date for Correction** Item Remarks All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C MI Corrected 2.1 Observations: Milk being stored at room temperature by the coffee/tea area. Comment: Dairy products must be kept refrigerated below 4 degrees Celsius. Corrective Actions: Milk discarded. Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not 2.4 MI Corrected Observations: Improper meat storage in the walk in cooler. Comment: Follow proper food storage guidelines for potentially hazardous foods. Corrective Actions: Meat was moved.

13.1 MI A valid licence to operate a food premises shall be posted for the general public to see. Immediately

13.2 MI Openings to the outside shall be screened. Corrected

Observations: Receiving door is left open near the kitchen system.

Corrective Actions: Door closed.

13.1 MI Outstanding Infraction: A valid licence to operate a food premises shall be posted for the general public to see.

Comment: Post new licence when received.

Outstanding Infraction: Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review.

 $\label{lem:comment:optimized} \mbox{Comment: Hot holding log required when using the hot oven.}$

CLOSING COMMENTS

Rating colour: Green

3.3