

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	MacLeod's Too Inc.	<b>Licence #:</b>	31-00390
<b>Address:</b>	6437 NB-105 Lower Brighton NB E7P 3J5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Virtual Follow-up
		<b>Date of Inspection:</b>	November 24, 2023

*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
2.2	MI	<b>Outstanding Infraction: Freezers shall be kept in good repair, defrosted regularly, and kept clean</b> Comment: Increase the defrosting frequency of freezers, for follow-up during the next routine inspection.	
2.2	MI	<b>Outstanding Infraction: Freezers shall be at -18°C (0°F) or less except for ice cream that is being held for service.</b> Comment: Freezer logs and thermometers for follow-up during the next routine inspection.	
7.4	MI	<b>Outstanding Infraction: Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring.</b> Comment: Sanitizer logs for follow-up during the next routine inspection.	
6.3	MI	<b>Outstanding Infraction: Employees shall exhibit cleanliness and good personal hygiene.</b> Comment: For follow-up during the next routine inspection.	

### CLOSING COMMENTS

Previously noted major infraction has been corrected.

**Rating colour: Green**