

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Sardar's Café	<b>Licence #:</b>	01-03115
<b>Address:</b>	4-1224 Mountain Rd Moncton NB E1C 2T6	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	October 12, 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
1.3	MA	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. <b>Observations: potentially hazardous food have a date of preparation.</b> <b>Corrective Actions: corrected during inspection.</b>	Corrected
1.3	MA	Re-useable containers must be of food grade materials which can be washed, rinsed, and sanitized. <b>Observations: non-food grade containers must be replaced.</b> <b>Corrective Actions: non-food grade containers were discarded at the time of inspection.</b>	Corrected
1.3	MI	Foods must be properly labeled with the item name. <b>Observations: Food item must be labelled with item name.</b> <b>Corrective Actions: item name was added to food.</b>	Corrected
1.3	MI	Broken or cracked containers must not be used to store foods. <b>Observations: one containers had a crack and must be replaced.</b>	Immediately
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). <b>Observations: Once opened, food must be stored in impervious containers</b>	Immediately
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.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: sanitizer was mixed too strong.</b> <b>Corrective Actions: sanitizer was diluted according to manufacturer's guidelines during the inspection.</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**