

Food Premises Inspection Summary Report

Name of Premise:	McDonald's Restaurant	Licence #:	02-02500
Address:	160 Main St Sussex NB E4E 3E2	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	June 16, 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	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Floors in freezer shall be cleaned for next routine inspection.	Immediately
2.3	MI	Thermometers shall be in all refrigerated areas. Observations: Thermometers must be in all refrigerators.	Immediately
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration. Observations: All rags must be kept in separate sanitizer solution when not in use. Corrective Actions: CDI	Corrected
9.1	MI	Paper towel dispensers shall be available. Observations: Paper towel must be in all washrooms, or a hand air dryer.	Immediately
13.3	MI	Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Observations: Change table in mens public washroom shall be repaired.	Immediately

CLOSING COMMENTS

Rating colour: Green