

Food Premises Inspection Summary Report

Name of Premise:	Green's Catering - TNP-589	Licence #:	03-022696
Address:	Various Locations NB	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	August 18, 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
3.3	MI	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. 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: Fume hoods require cleaning	Immediately
7.4	MA	Dishes/utensils shall be washed, rinsed, sanitized and air dried. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green