

Food Premises Inspection Summary Report

Name of Premise:	Mucho Burrito	Licence #:	01-027534
Address:	525 Rue Regis Dieppe NB E1A 1Y2	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	March 11, 2024

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
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Temperature of the beans measured 114F at time of inspection. Comment: Operator put them in the oven to properly heat up before storing in the hot holding unit. Corrective Actions: All food in hot holding unit must remain at 140F or above at all times.	Corrected
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. Corrective Actions: CDI	Corrected
8.1	MA	Staff shall be trained in and comply with the cleaning and sanitation procedures referenced under Section 6(1)(q) of the Food Premises Regulation. Observations: Make sure sanitizer is mixed properly. It measured above range on indicator strips at time of inspection. Comment: Quat sanitizer must be mixed at 200 ppm. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green