

Food Premises Inspection Summary Report

Name of Premise:	Ginger Beef Food Truck	Licence #:	03-02420
Address:	Various Locations Fredericton NB	Type:	Class/Classe 4
Water Supply:	Private	Category:	Compliance
		Date of Inspection:	July 31, 2022

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	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation Comment: Label ginger sauce with date of preparation.	August 14, 2022
2.1	MA	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C Comment: Refrigerator was found running at about 10 degrees Celsius at it's warmest point.	August 14, 2022
2.2	MI	Freezers shall be at -18°C or less except for ice cream that is being held for service Comment: Freezers must maintain temperatures at or below -18 degrees Celsius.	August 14, 2022
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. Comment: Sanitizer was above recommended concentration at time of inspection. Operator diluted to 100 ppm free chlorine. Deficiency corrected during inspection. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: **Dark Yellow**