

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Pete's Dairy Bar	<b>Licence #:</b>	02-00535
<b>Address:</b>	7 Main St Saint George NB E5C 3H9	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	August 2, 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
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.	Immediately
8.2	MI	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Corrective Actions: CDI</b>	Corrected
9.2	MI	Hand washing stations shall be easily accessible and kept clear at all times. <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**