

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Ed's Subs - Dieppe	<b>Licence #:</b>	01-02351
<b>Address:</b>	A-504 Champlain Street Dieppe NB E1A 1P4	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	March 18, 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
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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.	Corrected
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**Comment: Gravy must be held at 60 degrees Celcius or above at all times (140 F).**

**Boil it on the stovetop before transferring into hot holding unit.**

**Corrective Actions: CDI**

8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution.	Immediately
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**Observations: Provide new test strip as current ones have expired in 2020.**

### CLOSING COMMENTS

**Rating colour: Green**