

Food Premises Inspection Summary Report

Name of Premise: Address: Water Supply:		Sarlin Subway Licence #:		02-01187	
		486 Main Street Hampton NB Municipal	Туре:	Class/Classe 4	
			Category: Date of Inspection:	Routine Co January 4,	Compliance 4, 2024
	MI - Minol	r infraction; MA - Major infraction; CR - Critical infrac	tion; CDI - Corrected During Inspe	ection; N/A - Not A	oplicable
		OBSERVATIONS AND C	ORRECTIVE ACTIONS		
ltem	MI /MA/ CR	Rem	arks		Date for Correction
3.1	MA	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C Corrected (40°F) or less, or in a microwave as part of the cooking process. Observations: Do not thaw eggs at room temperature. Thaw in a fridge. Corrective Actions: CDI Corrective Actions: CDI			
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 January 18, 202 served. Observations: Ensure the soup warmer is at least 60 degrees Celsius when hot holding product. Indicate on the knob, where the correct temps are located.				
11.1	MA	Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP. Observations: Complete a new potable water sample.			January 18, 2024
		CLOSING C			

Rating colour: Dark Yellow