

Food Premises Inspection Summary Report

Name of Premise:	Burger King	Licence #:	02-02461
Address:	180 Main St Sussex NB E4E 3E2	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	January 24, 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. Observations: Some food containers inside the walk - in cooler were not dated. All food containers inside the coolers shall be dated, immediately.	January 24, 2024
3.3	MI	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. Observations: some burgers temperature in two containers were 44C and 52 C , hot holding temperature shall be 60C or more. These burgers were discarded.	Immediately

CLOSING COMMENTS

Rating colour: Green