

Food Premises Inspection Summary Report

e of Premise:	Compass Rose	Licence #:	02-02659	02-02659	
Address:	65 Route 776 Grand Manan NB	Туре:	Class/Class	Class/Classe 4	
		Category:	Compliance	Compliance	
r Supply:	Private	Date of Inspection:	August 25, 2	August 25, 2022	
MI - Mino	r infraction; MA - Major infraction; CR - Critical infrac	tion; CDI - Corrected During Ins	pection; N/A - Not A	oplicable	
	OBSERVATIONS AND C	ORRECTIVE ACTIONS			
MI /MA/ CR	Remarks		Date for Correction		
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		Corrected		
	Corrective Actions: Operator took temper inspection	ature of fridge and recorded	during		
MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review		Immediately		
	CLOSING C	OMMENTS			
	ess: r Supply: <u>MI - Minc</u> MI /MA/ CR MI	ess: 65 Route 776 Grand Manan NB r Supply: Private MI - Minor infraction; MA - Major infraction; CR - Critical infract OBSERVATIONS AND C MI /MA/ CR Remain MI Temperatures shall be recorded at least 2 times of logs shall be easily accessible for review by inspections MI Hot holding temperatures shall be checked regulat operation (once food is placed in unit) and logs sho Observations: Chicken hot holding temperatures inspection. Chicken held in hot holding femperatures for the temperatures for temperatures for the temperatures for the temperatures for the temperatures for temperatures for the temperatures for temperatures for the temperatures for temperatures for the temperatures for temperatures for temperatures for temperatures for the temperatures for temperatures for the temperatures for temp	ass: 65 Route 776 Grand Manan NB Type: Category: Date of Inspection: r Supply: Private Date of Inspection: MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection: OBSERVATIONS AND CORRECTIVE ACTIONS MI /MA/ CR Remarks MI Temperatures shall be recorded at least 2 times daily at acceptable intervals dur logs shall be easily accessible for review by inspectors MI Temperatures shall be recorded at least 2 times daily at acceptable intervals dur logs shall be easily accessible for review by inspectors MI Temperatures shall be recorded at least 2 times daily at acceptable intervals dur logs shall be easily accessible for review by inspectors MI Hot holding temperatures shall be checked regularly and recorded once during e operation (once food is placed in unit) and logs shall be available for inspector re Observations: Chicken hot holding temperatures were not being recor inspection. Chicken held in hot holding from 2-8 pm. Temperature of cordinate cordis place cordinate cordinate cordinate cordinate cordin	ass: 65 Route 776 Grand Manan NB Type: Class/Classe r Supply: Private Date of Inspection: August 25, 2 MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Ap OBSERVATIONS AND CORRECTIVE ACTIONS MI /MA/ CR Remarks 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 Corrective Actions: Operator took temperature of fridge and recorded during inspection MI Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review MI Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation. Chicken held in hot holding from 2-8 pm. Temperature of chicken was 72 C	

Rating colour:

Green