

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Sunrise Seafoods Ltd - The Seaquel	<b>Licence #:</b>	02-010989
<b>Address:</b>	9 Ferry Wharf Rd Grand Manan NB E5G 3A1	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	November 20, 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
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. <b>Observations: Food being held in the hot holding unit was below the required temperature of 60 degrees Celsius.</b> <b>Corrective Actions: Food was reheated to 74 degrees Celsius prior to being placed back in the hot holding unit. Unit was turned up to maintain adequate temperature.</b>	Corrected
3.3	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
7.3	MA	The mechanical dishwasher shall be supplied with a suitable detergent. <b>Corrective Actions: CDI</b>	Corrected
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: Sanitizer not available during the time of inspection. Pre-mixing station is not properly mixing the sanitizer.</b> <b>Corrective Actions: Chlorine/bleach sanitizer mixed at 100ppm for food contact surfaces. Use this mixture until mixing station is repaired.</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**