

## Food Premises Inspection Summary Report

|                         |                                |                            |                    |
|-------------------------|--------------------------------|----------------------------|--------------------|
| <b>Name of Premise:</b> | McDonald's Restaurant          | <b>Licence #:</b>          | 02-03208           |
| <b>Address:</b>         | 9316 Route 3<br>St. Stephen NB | <b>Type:</b>               | Class/Classe 4     |
| <b>Water Supply:</b>    | Municipal                      | <b>Category:</b>           | Routine Compliance |
|                         |                                | <b>Date of Inspection:</b> | November 30, 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 |
|------|------------|---|---------------------|
| 2.6  | MI         | Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor).<br><b>Comment: Scoops for bulk food items must be stored outside bins.</b>  | Immediately         |
| 8.1  | MI         | Non-food contact equipment shall be kept clean and sanitary.<br><b>Observations: Mop sink requires cleaning.</b>  | Immediately         |
| 8.2  | MA         | Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time).<br><b>Observations: QUAT sanitizer tested above the recommended concentration.</b><br><b>Corrective Actions: Solution re-mixed at 200ppm.</b><br>Reading: - 4:13 PM - Quaternary Ammonium Sanitizer : 400ppm | Corrected           |

### CLOSING COMMENTS

Rating colour: Green