

## Food Premises Inspection Summary Report

Name of Premise:		Golden Fry	Licence #:	02-02825	
Address: Water Supply:		61 Marr Rd	Туре:	Class/Classe 4 Routine Compliance	
		Rothesay NB E2E 5Y8	Category:		
		Municipal	Date of Inspection:	April 18, 2024	April 18, 2024
	MI - Minol	r infraction; MA - Major infraction; CR - Critical	infraction; CDI - Corrected During Insp	ection; N/A - Not Applica	able
		OBSERVATIONS A	ND CORRECTIVE ACTIONS		
ltem	MI /MA/ CR	Remarks		Dat	e for Correction
1.3	MI	Foods must be properly labeled with the item name. Immediate Observations: Some items were not labeled. Preparation dates must be added to all labels			
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C Correct (140°F). Observations: Egg rolls were sitting out at room temperature and were 12C. They were discarded at the time of inspection. Corrective Actions: CDI			
2.3	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. Observations: Temperature logs were not being taken for the fridge out front. Ensure logs are being taken for all fridges with potentially hazardous foods.			Immediately
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration. Observations: Cloths were observed on counters. Cloths must be kept in sanitizer or single use.			Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Shelves in walk in cooler require cleaning. Bins to store food and knife rack near hand sink require cleaning.			Immediately
13.3	MI	Other conditions which needs consideration Observations: Back door was proppe access to the kitchen.			Corrected
		Corrective Actions: CDI			

Rating colour: Green