

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Sunny Burger	<b>Licence #:</b>	07-020563
<b>Address:</b>	1762 NB-425 Sunny Corner NB E9E 1J2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Compliance
		<b>Date of Inspection:</b>	August 25, 2022

*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
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less <b>Observations: Make sure to note action when logging temperatures above 4C.</b> <b>Corrective Actions: CDI</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 <b>Observations: Must log hot holding temperature every 4hrs. Keep log for 1 month</b>	Immediately
10.2	MI	Walls shall be of sound construction and in good repair <b>Observations: Wall dividing back area must be finished with drywall and paint</b>	Immediately
10.3	MI	Ceilings shall be of sound construction and in good repair <b>Observations: Ceiling in kitchen area damaged and must be repaired</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**