

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Subway	<b>Licence #:</b>	02-00669
<b>Address:</b>	142 King St. 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 29, 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
3.2	MI	There shall be means to ensure that cooking temperatures are adequate to destroy pathogens in ground meat, poultry and other potentially hazardous foods such as a thermometer or another form of control process. <b>Observations: Use probe thermometer to ensure final internal cooking temperature prior to hot holding potential hazardous foods.</b> <b>Corrective Actions: CDI</b>	Corrected
4.1	MI	Food containers such as insert trays shall not be overfilled. <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**