

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Carman's Diner	<b>Licence #:</b>	02-00500
<b>Address:</b>	164 King St Saint Stephen NB E3L 2E2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	October 6, 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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. <b>Observations: Multiple freezers require defrosting.</b>	Immediately
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. <b>Observations: Temperatures taken only once daily. Twice daily checks are required.</b>	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Eggs stored above ready to eat foods (salad greens). Raw eggs must be stored below ready to eat foods.</b> <b>Corrective Actions: CDI</b>	Corrected
2.4	MI	Foods in the refrigerators shall be kept covered as to prevent contamination.	Immediately
7.4	MA	Dishes/utensils shall be washed, rinsed, sanitized and air dried. <b>Observations: Improper dishwashing procedure being used. Bleach sanitizer being added to soap during washing.</b> <b>Corrective Actions: Dishwashing procedure was corrected to separate washing and sanitizing. Sanitize at 100ppm chlorine bleach.</b>	Corrected

### CLOSING COMMENTS

Rating colour: Green