

Food Premises Inspection Summary Report

Name of Premise:	M.G. Fisheries Ltd	Licence #:	02-03066
Address:	7 Norman Road Grand Manan NB	Type:	Class/Classe 4
Water Supply:	Private	Category:	Compliance
		Date of Inspection:	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	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	Immediately
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	Immediately
6.1	MI	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared.	Immediately
7.3	MI	The mechanical dishwasher shall be supplied with a suitable detergent Corrective Actions: new bottle of detergent was placed with correct line feeding the dishwasher	Corrected
7.3	MI	If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration Corrective Actions: Sanitizer bottle was replaced. Sanitizer must be verified daily in dishwasher.	Corrected
7.4	MI	Dishes/utensils shall be washed, rinsed, sanitized and air dried Corrective Actions: CDI	Corrected
13.2	MI	Openings to the outside shall be screened Corrective Actions: Door was closed and screen was pulled down.	Corrected

CLOSING COMMENTS

Rating colour: Green