

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	King Street Takeout	<b>Licence #:</b>	02-037790
<b>Address:</b>	32 King St St. Stephen NB E3L 2C2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	April 10, 2024

*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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation.	Immediately
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Raw chicken stored above ready to eat food products.</b> <b>Corrective Actions: Raw chicken placed in a container and moved.</b>	Corrected
3.1	MA	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process. <b>Observations: Fish being thawed at room temperature.</b> <b>Corrective Actions: Fish was removed and cooked within 1 hour of being taken from frozen storage.</b>	Corrected
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: No sanitizer mixed during time of inspection.</b> <b>Corrective Actions: New bleach/water sanitizer mixed at 100ppm.</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**