

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Manchu Wok	<b>Licence #:</b>	01-00295
<b>Address:</b>	477 Paul St Dieppe NB E1A 4X5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	January 15, 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
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: ensure to record back storage temperature 2x daily.</b>	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Quats sanitizer over 400ppm concentration. ensure it is maintained at 200ppm concentration.</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

Rating colour: Green