

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Danny's Shawarma Palace	<b>Licence #:</b>	07-037751
<b>Address:</b>	330 Pleasant St Miramichi NB E1V 1Y9	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	October 17, 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
2.3	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: Temperature logs must be available at time of inspection</b>	Immediately
8.2	MA	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Observations: Must use proper sanitizer at the right concentration</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**