

Food Premises Inspection Summary Report

Name of Premise:	Deluxe French Fries Ltd	Licence #:	01-01348
Address:	683 Coverdale Road Riverview NB E1B 3K7	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	November 3, 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
3.5	MA	<p>Potentially hazardous foods that have been cooked and then cooled to 4°C (40°F) shall be reheated within 2 hours to at least 74°C (165°F) for 15 seconds.</p> <p>Observations: One of the inserts containing gravy was recorded at 45 degrees Celsius. Ensure proper reheat procedure is followed at all times, which is to reheat gravy from the fridge to at least 74 degrees Celsius within 2 hours, and then hold at that temperature for at least 15 seconds. Increase the amount of water in the steam table to ensure adequate transfer of heat from the water into the stainless steel inserts.</p> <p>Corrective Actions: CDI</p>	Corrected
8.1	MI	<p>Non-food contact equipment shall be kept clean and sanitary.</p> <p>Observations: large white plastic bins require cleaning around the base. The fan cover in the walk in requires cleaning as well.</p>	Immediately

CLOSING COMMENTS

Rating colour: Green