

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Chicken By Felix	<b>Licence #:</b>	02-03139
<b>Address:</b>	47 Charlotte Street Saint John NB	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	December 11, 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
6.1	MA	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.	December 27, 2023
8.2	MI	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Observations: Purchase a "no rinse" sanitizer.</b>	Immediately
2.3	MI	<b>Outstanding Infraction: 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> Comment: temperature logs still not completed.	December 27, 2023

### CLOSING COMMENTS

**Rating colour: Dark Yellow**