

Food Premises Inspection Summary Report

Name of Premise:	Golden Chinese Restaurant	Licence #:	02-02692
Address:	43 Milltown Blvd St. Stephen NB E3L 1G4	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Follow-up
		Date of Inspection:	February 14, 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	Re-useable containers must be of food grade materials which can be washed, rinsed, and sanitized. Observations: Please ensure that all containers used for food storage are made of food grade plastics such as blue trays and stackable containers.	Immediately
6.3	MI	Employees shall refrain from any behavior or practices that may result in the contamination of food (e.g. improper storage of personal items, eating while preparing food, etc.). Observations: Employee observed using personal items (phone) on work surfaces while working and handling food products. Employee did not wash hands in between handling personal item and food.	Immediately
1.3	MI	Outstanding Infraction: Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. Comment: Some items were labeled, some ere not. Ensure all prepared potentially hazardous foods are labeled with the date of preparation	
2.5	MI	Outstanding Infraction: Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Comment: Shelves in walk-in fridge (green) still require cleaning, mold/dust build-up in upper corners of fridge must be cleaned	

CLOSING COMMENTS

Rating colour: Green