

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Subway - Shediac	<b>Licence #:</b>	01-00720
<b>Address:</b>	3-333 Main Street Shediac NB E4P 2B2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	February 9, 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	<p>Thermometers shall be in all refrigerated areas.</p> <p><b>Observations:</b> There was no thermometer in the cooler by the front prep area.</p> <p><b>Comment:</b> Operator indicated they use the gun to verify temperatures throughout the day.</p> <p><b>Corrective Actions:</b> Provide a thermometer that remains in the unit at all times and use it to monitor temperature.</p>	Corrected
13.1	MI	<p>The latest copy of the current food inspection report shall be displayed so that customers can easily read the report.</p> <p><b>Corrective Actions:</b> CDI</p>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**