

Food Premises Inspection Summary Report

Name of Premise: FRYs Inc Address: 586 Squire Street Fredericton NB E3B 3V4 Water Supply: Municipal	Licence #: 03-01469 Type: Class/Classe 4 Category: Compliance Date of Inspection: February 9, 2022
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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	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less Observations: Temperature for refrigerator in basement was over 4C. The temperature was recorded in the morning that the unit was less than 4 C. Comment: Ensure all refrigerated units are at or below 4C. Corrective Actions: Operator adjusted the temperature. Unit is now less than 4C.	Corrected
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time) Observations: Food-grade bleach sanitizer was measured at about 50ppm. Comment: Ensure bleach sanitizer is at 100ppm of free available chlorine. Corrective Actions: Operator prepare a new solution of bleach sanitizer at 100ppm	Corrected

CLOSING COMMENTS

All infractions were corrected during the inspection.

Rating colour: Green