

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Tran's Place <b>Address:</b> 436 Elmwood Drive Moncton NB E1A 2X1 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 01-01342 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> July 18, 2023
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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	MI	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>Observations: Temperatures were not recorded since July 14 2023 (4 days)</b> <b>Corrective Actions: CDI</b>	Corrected
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). <b>Observations: Scoop left in bin in the back dry storage</b> <b>Corrective Actions: CDI</b>	Corrected
7.2	MA	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). <b>Observations: Plastic cutting board is yellowed and scored at the cold line unit.</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**