



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Crandall University (NFP)  <b>Address:</b> 333 Gorge Road Moncton NB E1G 3H9  <b>Water Supply:</b> Municipal	<b>Licence #:</b> 01-00793  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> April 7, 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
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor)  <b><i>Comment: Box stored directly on floor</i></b> <b><i>Corrective Actions: corrected during inspection</i></b>	Corrected
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><i>Comment: Ensure Temps are taken twice per day. Some days showing only once per day</i></b>	Immediately
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><i>Comment: Scoop observed inside rice bin</i></b> <b><i>Corrective Actions: removed</i></b>	Corrected

### CLOSING COMMENTS

**Rating colour:                      Green**