

Food Premises Inspection Summary Report

Name of Premise: Seoul Garden Address: 406 Main St Shediac NB E4P 2G1 Water Supply: Municipal	Licence #: 01-018185 Type: Class/Classe 4 Category: Compliance Date of Inspection: June 28, 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation Observations: foods in the refrigerators were not dated with a date of preparation during the inspection	Immediately
2.1	MI	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C Observations: acidified rice must be time stamped with the time it was made and must be thrown out after 4 hours	Immediately
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 Observations: temperature were only recoded once per day during the inspection	Immediately
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) Observations: raw meat was stored above ready to eat meat during the inspection Corrective Actions: CDI	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) Observations: scoops were stored in the dry food bins during the inspection Corrective Actions: CDI	Corrected
9.2	MI	Hand washing stations shall be easily accessible and kept clear at all times Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green