

Food Premises Inspection Summary Report

Name of Premise: Sunrise Seafoods Ltd Licence #: 02-02964

Address: 14 Breakwater Road Type: Class/Classe 4

Woodwards Cove NB E5G 3E2 Category: Routine Compliance

Water Supply: Private Date of Inspection: May 24, 2024

MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

MI - Minor intraction; MA - Major intraction; CR - Critical intraction; 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. Observations: Temperatures are being logged once daily. Comment: Temperature recording required twice daily for refrigerators.	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). Observations: Scoops stored in bulk food bins. Comment: Remove scoops and store outside bins when not in use.	Immediately
7.4	MA	Dishes/utensils shall be washed, rinsed, sanitized and air dried. Observations: Dishes not always being sanitized after being washed. Limited dishes produced during operation, but dishes must be sanitized after being washed. Corrective Actions: Three step method of dishwashing reviewed with operators.	Corrected
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. **Corrective Actions: Sanitizer diluted to 100ppm.** Reading: - 1:25 PM - Chlorine sanitizer: 300ppm	Corrected

CLOSING COMMENTS

Rating colour: Green

Inspection #: 052180 Page 1 of 1 Copy for Posting