

Food Premises Inspection Summary Report

<p>Name of Premise: Thai Express</p> <p>Address: 477 Paul Street (Champlain Mall) Dieppe NB E1A 4X5</p> <p>Water Supply: Municipal</p>	<p>Licence #: 01-02967</p> <p>Type: Class/Classe 4</p> <p>Category: Compliance</p> <p>Date of Inspection: May 19, 2022</p>
---	--

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	Immediately
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review Observations: There are 4 hot holding unit in total. ensure each hot holding unit temperature is recorded once every 4 hours.	Immediately
7.3	MA	The mechanical dishwasher shall be supplied with a suitable detergent Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green