

Food Premises Inspection Summary Report

<p>Name of Premise: The Fisherman Restaurant</p> <p>Address: 640 Main Street Shediac NB E4P 2H3</p> <p>Water Supply: Municipal</p>	<p>Licence #: 01-02702</p> <p>Type: Class/Classe 4</p> <p>Category: Compliance</p> <p>Date of Inspection: July 4, 2022</p>
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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
2.1	MA	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C Observations: smaller containers must be used to keep sauces on ice.	July 18, 2022
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 directly in the dry food bins during the inspection	July 18, 2022
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared. Observations: There was no employee present with a food safety course during the inspection	July 18, 2022

CLOSING COMMENTS

Rating colour: Dark Yellow