

Food Premises Inspection Summary Report

<p>Name of Premise: Dong Dough</p> <p>Address: Water St St. Andrews NB E5B</p> <p>Water Supply: Municipal</p>	<p>Licence #: 02-021515</p> <p>Type: Class/Classe 4</p> <p>Category: Pre-Operational</p> <p>Date of Inspection: June 9, 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	Thermometers shall be in all refrigerated areas	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	Immediately
3.2	MI	There shall be means to ensure that cooking temperatures are adequate to destroy pathogens in ground meat, poultry and other potentially hazardous foods such as a thermometer or another form of control process	Immediately
9.2	MI	There must be hot and cold running potable water at all hand washing stations. Exceptions may occur at Public Markets and Temporary Events as per Guidelines. Observations: Larger water container required	Immediately
9.2	MI	Paper towel shall be in a dispenser	Immediately

CLOSING COMMENTS

Rating colour: Green