



# Food Premises Inspection Summary Report

|   |   |
|---|---|
| <b>Name of Premise:</b> Topsy Tails Restaurant      | <b>Licence #:</b> 01-02784              |
| <b>Address:</b> 8607 Main Street<br>Alma NB E4H 1N6 | <b>Type:</b> Class/Classe 4             |
| <b>Water Supply:</b> Municipal                      | <b>Category:</b> Routine Compliance     |
|   | <b>Date of Inspection:</b> May 22, 2024 |

*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 |
|-------|------------|--|---------------------|
| 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.<br><b>Observations: Ensure that the temperature log for the gravy is being done.</b> | Immediately         |
| ----- |            |  |                     |
| 8.1   | MI         | Non-food contact equipment shall be kept clean and sanitary.<br><b>Observations: The wall behind and around the pot wash sink requires some cleaning, as does the window ledge above.</b>  | Immediately         |

### CLOSING COMMENTS

**Rating colour: Green**