



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Quality Inn Airport	<b>Licence #:</b> 01-03186
<b>Address:</b> 370 Dieppe Blvd Dieppe NB E1A 8H4	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> February 13, 2025

*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	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. <b>Observations: All hot food must be held at 60 degrees Celcius or above.</b>	February 27, 2025
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.	February 27, 2025

## CLOSING COMMENTS

**Rating colour: Dark Yellow**