

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Lis Restaurant and Take Out Inc. <b>Address:</b> 515 St Peter Bathurst NB E2A 2Y5 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 60-00617 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> October 4, 2023
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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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean.	October 27, 2023
2.4	MA	Foods in the refrigerators shall be kept covered as to prevent contamination.  <b>Corrective Actions: CDI</b>	Corrected
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized.  <b>Comment: Clean the interior of the fridge regularly.</b>	October 11, 2023
3.1	MA	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process.  <b>Corrective Actions: CDI</b>	Corrected
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils).  <b>Comment: The cutting board must be resurfaced on regular basis.</b>	Immediately
12.1	MI	Lighting shall be provided throughout all areas of the premises and shall be of sufficient intensity to meet the needs of the operation.  <b>Comment: Remove all the boxes that reduce the intensity of the light.</b>	October 11, 2023

### CLOSING COMMENTS

**Rating colour: Green**