



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Hotel Wingate Dieppe  <b>Address:</b> 69 rue du Marche Dieppe NB E1A 9K3  <b>Water Supply:</b> Municipal	<b>Licence #:</b> 01-02649  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> June 29, 2022
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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
2.3	MI	Refrigeration units must be able to maintain foods at 4°C (40°F) or less <b>Observations: When checking the temperature of the refrigerator, use the actual thermometer that is inside or the digital reading that is built in the unit</b> <b>Comment: Do not rely on the "gun" to check temperatures.</b>	July 13, 2022
7.3	MA	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring <b>Observations: The gage to verify the rinse temperature is not working. This must be fixed ASAP.</b> <b>Comment: The rinse temperature must be verified every day to make sure it reaches 180F.</b>	July 13, 2022

### CLOSING COMMENTS

**Rating colour:                      Dark Yellow**