



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Villa Madina	<b>Licence #:</b> 01-044873
<b>Address:</b> 477 Paul St Dieppe NB E1A 4X5	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> September 6, 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. <b>Observations: ensure the hot holding unit temperature is recorded once every 4 hours. informed to use deeper food grade container to maintain food above 60C/ 140F.</b>	Immediately

## CLOSING COMMENTS

**Rating colour: Green**