

Food Premises Inspection Summary Report

Name of Premise: Golden Era Restaurant Address: 529 Main St Shediac NB E4P 2C4 Water Supply: Municipal	Licence #: 01-03052 Type: Class/Classe 4 Category: Compliance Date of Inspection: May 12, 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
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor) Observations: scoops were left in the bins during the inspection	Immediately
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	Immediately
8.2	MI	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time) Observations: Sanitizer was below 200ppm during the inspection Corrective Actions: CDI	Corrected
9.2	MI	Hand washing stations shall not be used for any other purpose Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green