

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Lotus Café & Restaurant <b>Address:</b> 1010 Hanwell Rd Fredericton NB E3B 6A4 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 03-01804 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> May 24, 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. <b>Observations: No date of preparation</b> <b>Corrective Actions: placed dates on containers and packages before leaving</b>	Corrected
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). <b>Observations: Scoops stored in the food bins on top of the food</b> <b>Corrective Actions: Scoops removed from the bins</b>	Corrected
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>Observations: Frozen duck left out at room temperature to thaw</b> <b>Corrective Actions: Frozen ducks placed in container with cold running water during inspection</b>	Corrected

### CLOSING COMMENTS

Recommended for licensing

**Rating colour: Green**