



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Ocean View Take-Out	<b>Licence #:</b> 02-03069
<b>Address:</b> Various Locations NB	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Private	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> September 1, 2023

*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	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened.	Immediately
2.3	MI	Thermometers shall be in all refrigerated areas. <b>Corrective Actions: CDI</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 for bulk food items left inside storage bins. Maintain scoops outside bins.</b>	Immediately
2.7	MI	Food for the personal use of management staff and employees shall be kept separate and apart from all other food on the premises. <b>Observations: Food for staff/personal use must be labelled as personal use or not for sale.</b>	Immediately

## CLOSING COMMENTS

**Rating colour: Green**