

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	El Patron - LCG 763	<b>Licence #:</b>	02-03284
<b>Address:</b>	Various Locations NB	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	October 18, 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
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
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared.  <b>Corrective Actions: CDI</b>	Corrected
7.4	MI	Testing strips shall be available to verify sanitizer concentration.  <b>Comment: The test strips available for use were expired and required to be replaced</b>	Immediately
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration.  <b>Corrective Actions: CDI</b>	Corrected
9.2	MA	Hand washing stations shall be easily accessible and kept clear at all times.  <b>Corrective Actions: CDI</b>	Corrected
9.2	MA	Dispensed soap (liquid or powder) shall be provided at hand washing station(s).  <b>Corrective Actions: CDI</b>	Corrected
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see.  <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**