

Food Premises Inspection Summary Report

Name of Premise: Trucking Good Food Address: Various Locations NB Water Supply: Municipal	Licence #: 02-03361 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: July 19, 2024
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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
2.3	MI	Thermometers shall be in all refrigerated areas. Observations: Temperature for sandwich cooler being recorded from built-in display. Display temperature appears to be inaccurate. Comment: Check temperature with temperature gun or probe.	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. Observations: Chlorine test strips required to verify concentration at 100ppm.	Immediately
11.1	MA	Mobile Food Premises: The size of the potable water storage tank of mobile food premises must be able to supply hot and cold potable water in a quantity sufficient to meet the needs of the operation. General Guidance for sizing as follows: Normal operation 130 L; Limited handling** 36 L. Observations: Water storage at tank is around 20L. Comment: Ensure sufficient water jugs are on site to meet the cleaning/sanitizing. Corrective Actions: Water provided.	Corrected

CLOSING COMMENTS

Rating colour: Green