

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Daquiri's Resto-Bar	<b>Licence #:</b>	11-00575
<b>Address:</b>	3 Rue Acadie Bouctouche NB E4S 2T6	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	August 15, 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
3.1	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 seafood was being thawed at room temperature.</b> <b>Corrective Actions: corrected during inspection.</b>	Corrected
8.2	MA	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Observations: Quat sanitizer spray bottle was mixed too strong.</b> <b>Corrective Actions: corrected during inspection.</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**