

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Scotty's Meat Market	<b>Licence #:</b>	11-00487
<b>Address:</b>	8 Centennial Street Richibucto NB E4W 3X2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Compliance
		<b>Date of Inspection:</b>	November 1, 2022

*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	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. <b>Observations: Temperature of fridges must be logged 2 times per day of operation</b>	Immediately
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. <b>Observations: Must log hot holding temperature every 4 hours</b>	Immediately

### CLOSING COMMENTS

**Rating colour:** Green