

Food Premises Inspection Summary Report

| | | | |
|-------------------------|---|----------------------------|--------------------|
| Name of Premise: | Mansu BBQ | Licence #: | 01-02741 |
| Address: | Unit C-279 Amirault Street Dieppe NB E1A 1G1 | Type: | Class/Classe 4 |
| Water Supply: | Municipal | Category: | Routine Compliance |
| | | Date of Inspection: | April 3, 2024 |

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 | MA | 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. Observations: -Add both large rice cookers/holders and meat (spiced pork) in the small black slow cooker to the list of temperature logs. | April 17, 2024 |
| 7.1 | MA | Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. | April 17, 2024 |

CLOSING COMMENTS

Rating colour: Dark Yellow