



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Mansu BBQ	<b>Licence #:</b> 01-02741
<b>Address:</b> Unit C-279 Amirault Street Dieppe NB E1A 1G1	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> 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. <b>Observations: -Add both large rice cookers/holders and meat (spiced pork) in the small black slow cooker to the list of temperature logs.</b>	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**