

Food Premises Inspection Summary Report

Name of Premise:	Lee's Garden Restaurant	Licence #:	03-007050
Address:	298 Restigouche Road Oromocto NB E2V 2H6	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	July 25, 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
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.	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor).	Immediately
7.1	MI	Non-food contact equipment shall be located and maintained such that it functions in the manner intended and can be easily cleaned and sanitized.	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils).	Immediately
7.3	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring.	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary.	Immediately
10.1	MI	Floors shall be designed to facilitate effective cleaning and sanitation.	Immediately
11.3	MI	Other waste such as grease needs to be stored in an acceptable manner, which excludes insects, rodents, and vermin.	Immediately

CLOSING COMMENTS

Rating colour: Light Yellow