

Food Premises Inspection Summary Report

Name of Premise:	Taste and See Restaurant Inc	Licence #:	02-02523
Address:	609 Main Street Sussex NB E4E 7H5	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	February 14, 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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Freezer needs to be defrosted and it is broken along the bottom edge. This needs to be fixed. Shelf in stainless steel fridge/freezer is cracked and needs to be fixed.	Immediately
2.3	MA	Thermometers shall be in all refrigerated areas. Observations: Thermometers are required in all fridges.	February 28, 2024
2.3	MA	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: Temperature logs were only available for today. Logs must be kept 1 month.	
4.1	MA	Potentially hazardous food shall be displayed in a manner which allows foods to be at 60°C (140°F) or more or at 4°C (40°F) or less. Observations: Mushrooms in container with minimal ice on the bottom was 9 degrees at the time of inspection. These were placed in the fridge. This unit is not going to be able to maintain food at 4 degrees C. Corrective Actions: CDI	Corrected
10.1	MI	Floors shall be of sound construction and in good repair. Observations: Cracked floor tiles need to be replaced.	Immediately
10.2	MI	Walls shall be of sound construction and in good repair. Observations: Wall needs to be repaired and painted in staff area and kitchen side.	Immediately
13.1	MI	The latest copy of the current food inspection report shall be displayed so that customers can easily read the report.	Immediately

CLOSING COMMENTS

Rating colour: Dark Yellow