

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Second Cup #9682	<b>Licence #:</b>	01-02260
<b>Address:</b>	284 Main Street Shediac NB E4P 2E3	<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
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations: Cleaning required inside and under cupboards</b>	Immediately
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Observations: Provide Quat test strips to verify sanitizer concentration</b>	Immediately
13.1	MI	The information written on the licence shall be accurate. <b>Observations: Expired license was on display at time of inspection.</b>	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: Green**