



Food Premises Inspection Summary Report

Name of Premise:	The Nomad	Licence #:	02-03371
Address:	Various Locations NB	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	August 16, 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
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Fridge with door was not able to maintain 4C or less. Do not put any potentially hazardous foods in this fridge until it can maintain proper temperature. Cheese was probed internally at 10C and was discarded. Frozen chicken and hotdogs were put back into the freezer. Front of prep fridge was not able to maintain temperature of 4C or less. Cut onions, cut tomatoes and cheese was discarded. Everything was moved to the back of this fridge. Check temperatures regularly to ensure they are maintaining temperature. Corrective Actions: CDI	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Floors require a thorough cleaning including behind equipment.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was at 1000ppm it must be 100ppm for chlorine. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green