

Food Premises Inspection Summary Report

<p>Name of Premise: The Nomad</p> <p>Address: Mobile</p> <p>Water Supply: Municipal</p>	<p>Licence #: 02-03371</p> <p>Type: Class/Classe 4</p> <p>Category: Compliance</p> <p>Date of Inspection: June 2, 2022</p>
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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: Temprature of the big cooler inside the truck was 24 C, It shall be 4C or less, all the foods inside it discarded. Don't use it until be fixed.	June 16, 2022
9.2	MI	Hand washing stations shall not be used for any other purpose Corrective Actions: CDI	Corrected
12.1	MI	Light fixtures where food can be contaminated shall be properly covered and /or shatter proof. Observations: One light inside the food truck is not covered	June 16, 2022

CLOSING COMMENTS

Rating colour: Dark Yellow