

Food Premises Inspection Summary Report

Name of Premise: Quiznos Address: 1735 Hanwell Road Hanwell NB E3C 2B8 Water Supply: Private	Licence #: 03-01730 Type: Class/Classe 4 Category: Compliance Date of Inspection: March 17, 2023
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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
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Broccoli cheddar soup was at 51.5 degrees C. Comment: Ensure to cook broccoli cheddar soup using cooking equipment such as a microwave until it reaches 74 degrees C then transfer to hold holding unit. Corrective Actions: Food handler voluntarily discarded the broccoli cheddar soup.	Corrected
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. Observations: Some hot holding temperatures were missing from hot holding log. Comment: Record temperatures at least every four hours.	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be operated in a manner that ensures the safe and sanitary handling of food (i.e., need to dismantle meat grinder for cleaning). Observations: Meat slicer in back of kitchen was soiled when currently not in use. Comment: Food equipment must be kept in a sanitary manner when not in use.	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Exterior and interior of preparation tables are soiled. Comment: Increase frequency of cleaning then sanitizing food preparation tables.	Immediately

CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

Rating colour: Green