



Food Premises Inspection Summary Report

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| Name of Premise: The Sausage Man | Licence #: 07-00446 |
| Address: 481 King George Hwy Miramichi NB E1V 1L9 | Type: Class/Classe 4 |
| Water Supply: Private | Category: Routine Compliance |
| | Date of Inspection: November 22, 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 |
|------|------------|---------|---------------------|
|------|------------|---------|---------------------|

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| 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: Make sure to log hot holding unit every 4hrs of operation | Immediately |
|-----|----|---|-------------|

8.1 MI **Outstanding Infraction: Non-food contact equipment shall be kept clean and sanitary.**
Comment: Coolers still need to be cleaned/ degreased

CLOSING COMMENTS

Rating colour: Green