



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> The Sausage Man  <b>Address:</b> 481 King George Hwy Miramichi NB E1V 1L9  <b>Water Supply:</b> Private	<b>Licence #:</b> 07-00446  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> April 22, 2022
--	---

*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 <b>Observations: Temperature logged above 4c at times with no action indicated. Make sure to note action when logging temperature above 4C</b> <b>Corrective Actions: CDI</b>	Corrected
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary <b>Observations: Cleaning required around cooking grills</b>	Immediately

### CLOSING COMMENTS

**Rating colour:                      Green**