



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Golden Fry  <b>Address:</b> 558 Main Street Shediac NB E4P 2H1  <b>Water Supply:</b> Municipal	<b>Licence #:</b> 01-00202  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> May 26, 2022
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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
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor) <b>Observations: once open, dry food items must be stored in impervious containers.</b>	Immediately
7.4	MI	Dishes/utensils shall be washed, rinsed, sanitized and air dried <b>Observations: Ensure dishes and utensils are sanitized at the correct concentration, employee were not familiar with the process during the inspection.</b>	Immediately

### CLOSING COMMENTS

**Rating colour:**                      **Green**