

## **Food Premises Inspection Summary Report**

Name of Premise: Golden Fry Licence #: 01-00202

Address: 558 Main Street Type: Class/Classe 4

Shediac NB E4P 2H1 Category: Routine Compliance

Water Supply: Municipal Date of Inspection: June 23, 2023

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

2.4 MA Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not Corrected

directly on floor).

Observations: raw meat must be stored at the bottom of the refrigerator to prevent

contamination of ready to eat foods.

Corrective Actions: CDI

2.6 MI Foods shall be stored in a manner to prevent cross contamination (stored in impervious Imm

containers once opened, scoops kept out of bins, not directly on floor).

Immediately

Observations: open bags of dry goods must be stored in impervious containers once

open, this infraction was also noted last inspection

## **CLOSING COMMENTS**

Rating colour: Green

Inspection #: 042006 Page 1 of 1 Copy for Posting