



## Food Premises Inspection Summary Report

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| <b>Name of Premise:</b> Aboiteau Fisheries (2001) LTD<br><br><b>Address:</b> 77 Chemin du Quai<br>Cap-Pelé NB E4N 1S5<br><br><b>Water Supply:</b> Private | <b>Licence #:</b> 01-00557<br><br><b>Type:</b> Class/Classe 5<br><br><b>Category:</b> Compliance<br><br><b>Date of Inspection:</b> August 18, 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 |
|------|------------|--|---------------------|
| 2.3  | MI         | Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors  | Immediately         |
| 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   | Immediately         |
| 10.1 | MI         | Floors shall be designed to facilitate effective cleaning and sanitation<br><b>Observations: Floor in the walk-in cooler and the lobster cooking area needs to be re-surfaced or painted, it is no longer easily cleanable</b> | May 1, 2023         |
| 10.2 | MI         | Walls shall be designed to facilitate effective cleaning and sanitation<br><b>Observations: some of the walls needs to be painted, they are no longer easily cleanable</b>   | May 1, 2023         |

### CLOSING COMMENTS

**Rating colour:                      Green**