



Food Premises Inspection Summary Report

Name of Premise: Queen City Eats - TUL 518	Licence #: 01-044417
Address: 9 Ocean Dr Alma NB E4H 1J5	Type: Class/Classe 4
Water Supply:	Category: Routine Compliance
	Date of Inspection: July 26, 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
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: Temperature logs must be maintained at all times during operation, and must be available at time of inspection.	Immediately
8.2	MI	Sanitizer bottles must be properly labelled and available in sufficient quantity to encourage appropriate regular use. Observations: All spray bottles must be accurately labeled with the contents.	Immediately
9.2	MI	Hand washing stations shall not be used for any other purpose. Observations: Nothing is to be discarded, dumped or drained into the hand wash sink.	Immediately

CLOSING COMMENTS

Rating colour: Green