

Food Premises Inspection Summary Report

Name of Premise: Paysan Restaurant Address: 4516 rue Principale St-Antoine NB E4V 1R1 Water Supply: Municipal	Licence #: 11-00268 Type: Class/Classe 4 Category: Compliance Date of Inspection: June 28, 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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean Observations: Upright freezer in kitchen has ice buildup and requires defrost.	Immediately
7.3	MI	If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration Observations: Chemical feed dishwasher was dispensing between 25-50 ppm. Must be dispensing at 100 ppm Corrective Actions: Chandler rep was close to establishment and came to fix right away.	Corrected
8.2	MI	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time) Observations: 1 bottle of sanitizer in the kitchen was over 400 ppm. Must be at 200 ppm according to manufacturer. Reading: - 9:40 AM - Spray bottle : 400ppm	Immediately
13.3	MI	Other conditions which needs consideration (ex: clutter, unused equipment, etc.) Observations: Do not leave back door open has it can let pest/vermin come in.	Immediately

CLOSING COMMENTS

HAd to perform inspection on paper form. Original document attached in pdf.

Rating colour: Green