



## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Montana's BBQ & Bar	<b>Licence #:</b>	03-01421
<b>Address:</b>	6 Trinity Avenue Fredericton NB E3C 0B8	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	March 6, 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
7.3	MI	If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration. <b>Observations: ensure beer and mugs are wash, rinse and sanitize with the dishwasher. ecolab has been contacted for repair for the bar washer.</b>	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations: ensure hard to reach areas, underneath prep tables are cleaned and sanitized</b>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: ensure shelvings inside the walk-in cooler are cleaned and sanitized</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**