

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Buffet To Go	<b>Licence #:</b>	03-01997
<b>Address:</b>	C-530 Brookside Dr Fredericton NB E3A 8V2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Follow-up
		<b>Date of Inspection:</b>	December 22, 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
7.1	MI	<p>Non-food contact equipment shall be in proper working order. For food premises that have a mechanical dishwasher that is broken and choose to use the 3-step manual method, the food premises would be in non-compliance with Section 7.1 B if the food premises is not able to or cannot achieve proper cleaning and sanitizing using the manual method.</p> <p><b>Observations: The dishwasher is still not reaching appropriate final rinse and food handlers have switched to washing, rinsing, and sanitizing dishes manually. The operator indicated he consulted with Hobert dishwashing company for service of the existing dishwasher and is awaiting confirmation for appointment. He suggested should the current dishwasher cannot be repaired, they will lease a dishwasher to replace the malfunctioning.</b></p> <p><b>Comment: Ensure to repair/replace dishwasher to ensure dishware can be effectively cleaned then sanitized to reduce bacteria to safe levels.</b></p>	January 10, 2024

### CLOSING COMMENTS

All the outstanding infractions need to be corrected before next follow up inspection on January 10, 2024.

**Rating colour: Green**