

## **Food Premises Inspection Summary Report**

Name of Premise: Foyer La Berceuse Licence #: 60-00647

Address: 30 ch Laplante Type: Class/Classe 4

Laplante NB E8J 1Z4

Category: Routine Compliance

Water Supply: Private Date of Inspection: November 27, 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 **Date for Correction** Remarks Non-food contact equipment shall be located and maintained such that it functions in the manner 7.1 MI Immediately intended and can be easily cleaned and sanitized. Observations: There is no garbage bin in the food preparation area. Add a garbage 7.3 The mechanical dishwasher shall be of appropriate type for the operation of the premises. Observations: The sanitizing cycle must be used on the residential dishwasher. If cycle is too long for what is needed, you may need to purchase a commercial dishwasher or wash dishes by hand (wash, rinse, sanitize). Corrective Actions: CDI 13.3 MI Other conditions which needs consideration (ex: clutter, unused equipment, etc.). **Immediately** Observations: The surface counter in the kitchen has too much on it. It does not encourage regular deep cleaning when having to remove all the clutter. Keep surface storage to a minimum.

## **CLOSING COMMENTS**

Rating colour: Green

Inspection #: 047641 Page 1 of 1 Copy for Posting