

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Que Padre	<b>Licence #:</b>	03-014520
<b>Address:</b>	1-5 Acorn St Fredericton NB E3C 2M5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Pre-Operational
		<b>Date of Inspection:</b>	July 5, 2022

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
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7.3	MI	If a chemical feed dishwasher is used testing strips shall be available to verify sanitizer concentration	Corrected
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**Observations:** Bar dishwasher does not have test strips for Iodine.

**Comment:** Verify concentration of bar dishwasher with Iodine test strips at least one daily and should be between 12.5 - 25ppm.

**Corrective Actions:** Ecolab technician delivered Iodine test strips.

7.3	MI	If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration	Corrected
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**Observations:** The low-temperature dishwasher in back of kitchen was measured at less than 100ppm of free available chlorine.

**Comment:** Verify low-temperature dishwasher concentration daily and shall be kept at 100ppm of chlorine.

**Corrective Actions:** Ecolab technician arrived and adjusted chlorine sanitizer concentration to be at 100ppm of free available chlorine.

13.2	MI	Openings to the outside shall be screened	Immediately
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**Observations:** There is a presence of light under the back door in the kitchen and near the bathrooms.

**Comment:** Repair weather-strip to prevent entry of light.

### CLOSING COMMENTS

Recommended for licensing.

**Rating colour:** Green