

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Dee's Quiet Café - LCJ 319	<b>Licence #:</b>	03-02381
<b>Address:</b>	752 Union St Fredericton NB E3A 3P2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Compliance
		<b>Date of Inspection:</b>	September 15, 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
2.1	MA	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C <b>Observations: non-blanching/raw sliced fries were stored in a tub with water at room temperature greater than 4 hours.</b> <b>Comment: Once potatoes are sliced, they are considered potentially hazardous. Keep fries hot above 60 degrees C or below Cold 4 degrees C.</b> <b>Corrective Actions: Operator voluntary discarded the tub of fries.</b>	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary <b>Observations: Interior of refrigerators are soiled.</b> <b>Comment: Increase frequency of cleaning then sanitizing refrigerated units.</b>	Immediately
8.1	MI	Shelves shall be kept clean and sanitary <b>Observations: Shelving and inside cabinets are soiled.</b> <b>Comment: Increase frequency of cleaning then sanitizing shelves and cabinets.</b>	Immediately
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration <b>Observations: Several wiping cloths were not submerged in a quat solution when not in use.</b> <b>Comment: Ensure wiping cloths are kept in a food-grade sanitizer solution when not in use to prevent bacteria growth.</b> <b>Corrective Actions: Food handler prepared a quat solution and submerged all wiping cloths in the container.</b>	Corrected
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time) <b>Observations: Quat sanitizer was measured unable to be measured (0ppm).</b> <b>Comment: Ensure Quat sanitizer kept at 200ppm. According to the manufactures instructions on the label: add 2mL of quat to about 1000mL of water for at 200ppm solution.</b> <b>Corrective Actions: Public Health Inspector assisted the food handler in preparing a new quat solution at 200ppm.</b>	Corrected

### CLOSING COMMENTS

All outstanding infractions shall be corrected at the next routine inspection.

**Rating colour:** Green