

Food Premises Inspection Summary Report

Name of Premise:	Monks & Jonesie	Licence #:	03-02314
Address:	130 Bishop Drive Fredericton NB E3C 0E1	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Compliance
		Date of Inspection:	March 13, 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
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Oil, garlic and other mixtures were stored at room temperature. Comment: Oil and garlic mixtures are considered potentially hazards foods and must be kept refrigerated so as to prevent anaerobic bacteria growth. Corrective Actions: Food handler voluntary discarded the garlic, oil and other mixtures.	Corrected
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floors underneath and behind equipment are soiled. Comment: Increase frequency of cleaning hard to reach areas.	Immediately

CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

Rating colour: Green