

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Dairy Queen	<b>Licence #:</b>	02-01051
<b>Address:</b>	499 Rothesay Ave Saint John NB E2J 2C6	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	January 12, 2024

*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
3.3	MI	Foods must be kept covered when not in use or being handled. <b>Observations: The gravy pot requires a tight fitting lid to ensure gravy is maintained above 60C at all times.</b>	Immediately
7.1	MI	Non-food contact equipment shall be located and maintained such that it functions in the manner intended and can be easily cleaned and sanitized. <b>Observations: The walk-in cooler ceiling, door and shelving require refinishing or replacement as they have become worn and difficult to clean. The ceiling in the cooler is separating in spots and mold growth is visible in corners. These areas must be repaired or replaced. The surrounding area of the three compartment sink requires cleaning and painting/resurfacing to provide a smooth, easy to clean surface.</b>	July 12, 2024
13.2	MI	There shall not be any signs of insects and/or rodents. <b>Observations: A minimal amount of rodent droppings were observed behind equipment. These areas must be cleaned and disinfected. If there is an increased presence of rodents, pest control must be consulted.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**