

Food Premises Inspection Summary Report

Name of Premise:	Chateau Fredericton Hotel and Suites	Licence #:	03-021918
Address:	470 Bishop Drive Fredericton NB E3C 2M6	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	March 27, 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	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. Observations: no hot holding logs. ensure each hot holding unit temperature is logged once every 4 hours.	Immediately

CLOSING COMMENTS

Rating colour: Green