

Food Premises Inspection Summary Report

Name of Premise:	Shannex (RLC) Ltd. - Brunswick Hall	Licence #:	03-01528
Address:	55 Patience Lane Fredericton NB E3B 0K4	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	January 15, 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
2.3	MA	Thermometers shall be in all refrigerated areas. Observations: Thermometer was missing in the freezer in kitchenette located on the first floor. Comment: Thermometer should be placed in the freezer to check temperatures and to monitor food into entering temperature danger zone in case of equipment failure. Corrective Actions: A spare thermometer was placed in the chest freezer.	Corrected
7.4	MI	Sinks shall be constructed of suitable materials that are durable and easily cleaned. Observations: In the dish washing area, the back of the two compartment sink and also handwashing sink in the kitchen appear to have a black debris deposited. Comment: Ensure that deep cleaning should be performed to avoid any further build up and damage.	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. Observations: Test strips were expired in 2021. Comment: Test strips should be available and the sanitizer concentration should be checked on different intervals. Corrective Actions: Food handler got the new test strips from the other building.	Corrected
8.1	MI	Shelves shall be kept clean and sanitary. Observations: Interior and exterior of cabinets appears to be soiled. Comment: Cabinets shall be maintained in a sanitary manner and free of any undesirable substances. Increase frequency of cleaning the front counter and inside of cabinets	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: In both first floor and second floor kitchenettes, all the hard to reach areas such as underneath mechanical dishwasher and large stand-up refrigerator were soiled. Comment: Food debris can attract pest such as insects and rodents and subsequently contaminate food. Increase frequency of cleaning of floors and move equipment away from walls during routine cleaning.	Immediately

CLOSING COMMENTS

All the outstanding infractions should be corrected before next routine inspection.

Rating colour: Green