

Food Premises Inspection Summary Report

Name of Premise: Shannex (RLC) Ltd. - Brunswick Hall Address: 55 Patience Lane Fredericton NB E3B 0K4 Water Supply: Municipal	Licence #: 03-01528 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: January 15, 2024
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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: <i>Thermometer should be placed in the freezer to check temperatures and to monitor food into entering temperature danger zone in case of equipment failure.</i> Corrective Actions: <i>A spare thermometer was placed in the chest freezer.</i>	Corrected
7.4	MI	Sinks shall be constructed of suitable materials that are durable and easily cleaned. Observations: <i>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.</i> Comment: <i>Ensure that deep cleaning should be performed to avoid any further build up and damage.</i>	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. Observations: <i>Test strips were expired in 2021.</i> Comment: <i>Test strips should be available and the sanitizer concentration should be checked on different intervals.</i> Corrective Actions: <i>Food handler got the new test strips from the other building.</i>	Corrected
8.1	MI	Shelves shall be kept clean and sanitary. Observations: <i>Interior and exterior of cabinets appears to be soiled.</i> Comment: <i>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</i>	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: <i>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.</i> Comment: <i>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.</i>	Immediately

CLOSING COMMENTS

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

Rating colour: Green