

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Lang's Lodge Grafton	<b>Licence #:</b>	31-00324
<b>Address:</b>	3495 Route 585 Grafton NB E7N 1H7	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	April 11, 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
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations:</b> Eggs stored on the top shelf in the refrigerators. <b>Corrective Actions:</b> Eggs were moved to the bottom shelf of the refrigerators by staff on duty.	Corrected
7.2	MI	Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations:</b> One teflon lined pot was in poor condition and surfacing was scraping off. <b>Comment:</b> Ensure that kitchen utensils are replaced as they get worn. <b>Corrective Actions:</b> the staff removed the pot from operation during the inspection.	Corrected
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations:</b> Bleach sanitizer solution was at a concentration of 25ppm. <b>Comment:</b> Ensure the solution is tested daily, the concentration recorded on the sheet provided. Recommend making a fresh 100ppm solution daily. <b>Corrective Actions:</b> Staff prepared a 100ppm solution during the inspection.	Corrected

### CLOSING COMMENTS

Rating colour: Green