

Food Premises Inspection Summary Report

Name of Premise:	Chateau de Champlain	Licence #:	02-01234
Address:	300 Boars Head Rd Saint John NB E2K 5C2	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	January 5, 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
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). Observations: Scoops must not be stored in dry storage bins or they must be stored with the handles up.	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). Observations: Cutting boards that are badly scratched must be resurfaced or replaced	Immediately
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration. Corrective Actions: CDI	Corrected
10.2	MI	Walls shall be designed to facilitate effective cleaning and sanitation. Observations: Door of walk-in cooler is chipped, it must be painted to allow for easy cleaning. Doors in and out of the kitchen are chipped and must be painted. Baseboard tiles that are chipped must be repaired or replaced. Wall near hand wash sink requires cleaning.	Immediately

CLOSING COMMENTS

Rating colour: Green