

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Deli Connection	<b>Licence #:</b>	03-00064
<b>Address:</b>	400-65 Brunswick Street Fredericton NB E3B 1G5	<b>Type:</b>	Class/Classe 5
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Follow-up
		<b>Date of Inspection:</b>	January 25, 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
7.1	MI	<p>Non-food contact equipment shall be in proper working order. For food premises that have a mechanical dishwasher that is broken and choose to use the 3-step manual method, the food premises would be in non-compliance with Section 7.1 B if the food premises is not able to or cannot achieve proper cleaning and sanitizing using the manual method.</p> <p><b>Observations:</b> Mechanical dishwasher gauge did not reach 180 degrees F. The operator indicated that building maintenance and a private dishwashing company has installed a new vacuum breaker. However, further diagnosis is needed to determine why the temperature gauge is not consistently reaching minimum temperature for final rinse. The operator expects the dishwasher can be repaired in few weeks.</p> <p><b>Comment:</b> <i>In the meantime, the food handlers will wash, rinse, and sanitize dishes manually. They will consider using single-use plates and utensils to limit demand for dishwashing area. If the existing dishwasher cannot be repaired it should be replaced before the next routine inspection.</i></p>	Immediately

### CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

**Rating colour: Green**