

Food Premises Inspection Summary Report

Name of Premise:	The Purrfect Cup	Licence #:	03-02180
Address:	580 Two Nations Crossing Fredericton NB E3A 0X9	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	February 21, 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
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Interior of refrigeration units, microwave, and exterior of ice machine were soiled. Comment: Increase frequency of cleaning of all non-food contact equipment and incorporate into the cleaning schedule.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Behind all equipment was accumulating with debris. Comment: Increase of cleaning of hard to reach areas and make these necessary changes to the cleaning schedule.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was above 200 ppm during inspection. Comment: High concentration of sanitizer can cause chemical cross- contamination. Ensure that sanitizer is at 200 ppm for use at food contact surfaces. Corrective Actions: Food handler corrected the sanitizer concentration by adding water during inspection.	Corrected
10.2	MI	Walls shall be of sound construction and in good repair. Observations: Walls adjacent to the janitorial sink are damaged. Comment: Repair and apply a finish to walls to ensure they can be easily cleaned prevent future deterioration.	Immediately

CLOSING COMMENTS

All outstanding infractions should be corrected before next routine inspection.

Rating colour: Green