

Food Premises Inspection Summary Report

Name of Premise:	Seely Lodge Inc	Licence #:	02-02268
Address:	3277 Westfield Rd Saint John NB E2M 7B5	Type:	Class/Classe 4
Water Supply:	Private	Category:	Routine Compliance
		Date of Inspection:	March 12, 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	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Top of freezer downstairs is rusty, it must be painted. Shelves in dry storage room downstairs are raw wood. They must be made smooth and easily cleanable.	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: Black cutting board is badly scratched and must be resurfaced or replaced.	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 mixed at 300ppm. It must be 100ppm for chlorine. Corrective Actions: CDI	Corrected
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: One bottle of test strips (0-1000ppm) is expired, new ones must be purchased.	Immediately
11.1	MA	There shall be hot and cold running water in sufficient quantity to meet the needs of the operation (for fixed premises this means under pressure). Observations: A bacterial water test is due. The last test was taken in July 2023.	March 26, 2024

CLOSING COMMENTS

Rating colour: Dark Yellow