

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Buffet to Go	<b>Licence #:</b>	03-02313
<b>Address:</b>	3-2 Gateway Dr Oromocto NB E2V 4S3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Follow-up
		<b>Date of Inspection:</b>	May 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
2.7	MI	Food for the personal use of management staff and employees shall be kept separate and apart from all other food on the premises. <b>Observations: Ensure that food for staff/chefs is kept away from restaurant supplies and is properly labelled. Foods stored in freezer for management.</b>	Immediately
10.2	MI	Walls shall be of sound construction and in good repair. <b>Observations: Repair areas of walls with gouges and other damage and repaint/resurface</b>	Immediately

### CLOSING COMMENTS

Recommend that countertop around handwash sink be repaired, and that crates being used as table beside fryer be replaced with an actual table to hold the bins for food items.

This establishment fries a lot of the menu items, resulting in grease and oil splatter that is difficult to remove from walls, floors and other surfaces. Recommend that operator obtain a degreaser meant for commercial/restaurant use to allow appropriate cleaning on a regular basis.

**Rating colour: Green**