Food Premises Inspection Summary Report

Name of Premise:	The Fox 'N' Hound Pub	**Licence #:**	01-02104
Address:	8-720 Coverdale Rd Riverview NB E1B 3L4	**Type:**	Class/Classe 4
		Category:	Routine Compliance
Water Supply:	Municipal	**Date of Inspection:**	April 16, 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
2.3	MA	Thermometers shall be in all refrigerated areas. **Observations: Working thermometer required for the walk in cooler, and the small prep table beside the fryer.**	April 23, 2024
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). **Observations: The bag of onions in the walk in cooler are to be up off of the floor at least 150 mm or 6 inches.**	April 23, 2024
7.2	MI	Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. **Observations: Remove the cutting board from the small prep table opposite the walk in and clean and sanitize underneath.**	April 23, 2024
8.1	MA	Non-food contact equipment shall be kept clean and sanitary. **Observations: The following require cleaning: The floor under the dishwasher, the drain well of the dishwasher, the walk in shelving and fan cover, the area around the outer door handle and the bottom of the door, the white plastic bins under the main counter, the bottom of the small prep table opposite the walk in, and the area between the main counter and the small prep table beside it.**	April 23, 2024
8.2	MI	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. **Observations: Ensure all spray bottles in the kitchen are labelled with the contents.**	April 23, 2024
10.2	MI	Walls shall be of sound construction and in good repair. **Observations: There are areas of the walls and cupboards in the kitchen that are worn and cannot be adequately cleaned. They need painting. (gyprock and wood areas).**	April 23, 2024
8.2	MI	**Outstanding Infraction: Staff must be able to demonstrate proper use of sanitizers and method for testing the solution.** Comment: Both chlorine and quaternary test strips are required.	

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CLOSING COMMENTS

Rating colour: Dark Yellow