

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Nackawic Golf & Country Club	<b>Licence #:</b>	03-00727
<b>Address:</b>	101 Trenholme Drive Nackawic NB E6G 2L8	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	September 22, 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
7.1	MI	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.  <b>Comment: Cold table is currently not working and is not in use. Replace this unit with a properly functioning cold table or remove it from the facility. A revised floor plan must be submitted to reflect this.</b>	October 6, 2023
7.4	MA	The facility shall be provided with sufficient sinks to carry out an effective cleaning and sanitizing of equipment and utensils.  <b>Comment: Operator replaced dishwasher and two compartment sink with a new three compartment sink. Because the facility has no handwashing sink at the present time, one basin will be used for handwashing temporarily until a handwashing sink has been installed by 2023-10-06.</b>	October 6, 2023
9.2	MA	Hand washing stations shall be available in adequate number and located to facilitate convenient access by staff.  <b>Comment: Kitchen had no handwashing station at time of inspection. Kitchen worker said that they have been using the washroom handwashing station as their primary handwashing station. Operator has set up one of three dishwashing basins as a temporary handwashing station until they can install a separate handwashing station. This station must be fitted with a paper towel dispenser and liquid hand soap dispenser.</b>	October 6, 2023
11.1	MA	Premises with private water supplies shall follow the water sampling plan to demonstrate potability as per Appendix I of the Food Premises SOP.  <b>Comment: Operator must provide acceptable bacteriological water sample results at least three times per year at equally spaced intervals (i.e. one every four months). The last bacteriological sample was obtained in 2023-04. A sample is due now. PHI provided a revised water sampling plan to operator. Operator must submit a sample of drinking water for inorganic analysis. This sample must be acceptable and must be submitted at least once every five years. Keep all water sample results on hand in a binder at the restaurant so that a public health inspector can review these results.</b>	October 6, 2023
13.1	MI	The latest copy of the current food inspection report shall be displayed so that customers can easily read the report.  <b>Comment: Post a copy of the most recent inspection results in a location visible to the public.</b>	October 6, 2023
13.3	MI	The Smoke Free Places Act shall be enforced:i. No smoking signs;ii. No ashtrays or similar receptacles;iii. No person smoking.  <b>Comment: Remove ashtray fixed to exterior wall of building. There shall be no ashtrays within 9m of any door, window or air intake.</b>	October 6, 2023

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### CLOSING COMMENTS

Copy of water sampling plan printed for operator. In the future, any changes to any condition of the food premises approval must be cleared by the public health inspector (e.g. equipment changes, floor plan changes, etc.). All deficiencies must be corrected by 2023-10-06.

Please submit a revised floor plan before making any changes to the current setup.

**Rating colour: Dark Yellow**