



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Quality Inn & Suites <b>Address:</b> 114 Millennium Dr Quispamsis NB E2E 0C6 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-048404 <b>Type:</b> Class/Classe 4 <b>Category:</b> Pre-Operational <b>Date of Inspection:</b> March 20, 2025
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*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
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. <b>Observations: Temperature logs are not up to date.</b>	Immediately
3.3	MI	Cold holding temperatures shall be checked regularly and recorded at least twice daily and logs shall be available for inspector review. <b>Observations: Could not locate the refrigerator temperature log. Start a new log today.</b>	Immediately
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared. <b>Observations: Ensure to keep a copy of the food safety certificates onsite.</b> <b>Corrective Actions: Employee went home during the inspection to get the copy of the certificate to keep onsite.</b>	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Ceiling vent in the kitchen requires cleaning.</b>	Immediately

### CLOSING COMMENTS

Recommend food premises licence.

**Rating colour: Green**