

Food Premises Inspection Summary Report

Name of Premise:	Williams Seafood Restaurant	Licence #:	03-00294
Address:	397 Smythe Street Fredericton NB E3B 3E3	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	June 28, 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
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. Observations: Improvements in logging hot holding temperatures . Records indicate time with no temperature recorded. Comment: Hot holding shall be checked and recorded every 4 hours while their is food in the unit.	July 12, 2023
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: An accumulation of deep fried food collecting on the deep fryer basket holding areas. Stand up cooler exterior surface requires cleaning Comment: Manager acknowledges that areas require cleaning.	July 12, 2023
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Shelving area next to potato peeler needs to be cleaned. Comment: Wall next to the cooking area needs to be cleaned, Wall surface in the back room next to potato peeler and wall surface behind the walk in compressor unit needs to be cleaned. Cleaning schedule needs to be checked to verify cleaning is being performed.	July 12, 2023
8.2	MI	A suitable food grade sanitizer shall be available and at the recommended concentration. Observations: Sanitizer when tested not at the recommended strength. Sanitizer test strips outdated. Comment: Sanitizer test strips will be provided today, sanitizer concentration shall be 200ppm	July 12, 2023
12.2	MI	Effective ventilation shall be provided to areas of the premises that are subject to the generation or accumulation of odours, fumes, steam, vapors, smoke or excessive heat. Observations: ceiling ventilation screens needs to be replaced with new screens . Comment: screens are dirty and need to be replaced	July 12, 2023

CLOSING COMMENTS

A follow up inspection will be carried out on July 12,2023.

Rating colour: Green