

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Shannex RCL Ltd. - Governor Hall <b>Address:</b> 35 Patience Ln Fredericton NB E3B 0K4 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 03-01263 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 15, 2024
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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
7.4	MI	Sinks shall be constructed of suitable materials that are durable and easily cleaned. <b>Observations: Black coloured deposit appeared to be deposited on the caulking right on the two compartment sink (preparation sink) area.</b> <b>Comment: Ensure deep cleaning is done to prevent harbourage of harmful microorganisms and any further damage.</b>	Immediately
8.1	MA	Food contact surfaces, equipment and utensils shall be kept clean and sanitary. <b>Observations: Ice machine appeared to have biofilm accumulated at the exterior of the ice chute.</b> <b>Comment: Moisture created in ice machines is an ideal environment for the growth of biofilms that can contain harmful pathogens. Clean then sanitize all ice machines especially the interior surfaces, around the ice chute, backside of lid, and along the sliding lid track. The ice machine should be decommissioned and disassembled as necessary, until such time the ice machine is cleaned then sanitized to remove potential growth of microorganisms and subsequently prevent the contamination of beverages/ice.</b> <b>Corrective Actions: Food handler decommissioned the ice machine and cleaned then sanitized it.</b>	Corrected
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Observations: Floors and walls in all the hard to reach areas like in underneath the preparation line table, walk in cooler shelves, dishwashing room and garbage room were soiled.</b> <b>Comment: Food debris can attract pest such as insects and rodents and subsequently contaminate food. Increase frequency of cleaning of floors and move equipment away from walls during routine cleaning.</b>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Non-food contact surfaces like shelves storing dry grocery and the range hood directly over the prep area were heavily soiled with food debris.</b> <b>Comment: Soiled food equipment harbor microorganisms which can contribute to cross-contaminating food. Increase frequency of non-food contact equipment and incorporate into the cleaning schedule</b>	Immediately

### CLOSING COMMENTS

All the outstanding infractions should be corrected before next routine inspection.

**Rating colour: Green**