

Food Premises Inspection Summary Report

Name of Premise: Tri-County Complex Kitchen Address: 49 Prides Landing Rd Fredericton Junction NB E5L 1Y1 Water Supply: Private	Licence #: 03-01557 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: December 16, 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
2.3	MI	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Temperature logs were not maintained consistently for both refrigeration units.	Immediately
7.3	MI	If a chemical feed dishwasher is used testing strips shall be available to verify sanitizer concentration. Observations: Quat test strips were expired in November 2024. Comment: Ensure to have new quat test strips to verify the concentration of sanitizer.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floor especially in the washing pit was soiled. Comment: Ensure to clean and sanitize thoroughly to avoid debris accumulation.	Immediately

CLOSING COMMENTS

All outstanding infractions are to be corrected before next routine inspection.

Rating colour: Green