

Food Premises Inspection Summary Report

Name of Premise: Mike & Co Address: 230 Main Street Fredericton NB E3A 1C9 Water Supply: Municipal	Licence #: 03-00069 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: June 25, 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	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: Temperature logs were missing for some days in month of June (June 19- June 24th). Comment: Ensure to Regularly monitor the temperature of all cold storage units twice daily to validate equipment compliance.	Immediately
2.6	MI	Foods in the dry storage must be kept covered. Observations: Bag of flour was left opened on a stool. Comment: Ensure to properly close the bags once opened to prevent cross-contamination. Corrective Actions: Food handler closed the bag.	Corrected
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: Table right opposite to the dishwashing sink and one on left side had roughed top and edges, allowing to get food particles getting entrapped on the surface. Comment: Ensure to apply a finishing on both tables to promote easy cleaning and sanitizing.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floors in hard to reach areas like underneath the back storage shelves and in between the equipment were soiled. Comment: ensure to regularly clean and sanitize the floors to avoid any cross-contamination.	Immediately
13.2	MA	Openings to the outside shall be screened. Observations: The back exit door was found wide opened. Comment: Ensure that back door is closed at all times to pest entry in the premise. Corrective Actions: Food handler closed the door.	Corrected
1.3	MI	Outstanding Infraction: Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. Comment: This infraction was also noted on March 13, 2024. Food in the stand up cooler were not labelled. Ensure to label the food stored with preparation date and item name.	

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CLOSING COMMENTS

All outstanding infractions should be corrected before next routine inspection.

Rating colour: Green