



Food Premises Inspection Summary Report

<p>Name of Premise: King's Club</p> <p>Address: Building A-29-55 Fraser Avenue Oromocto NB E2V 4R6</p> <p>Water Supply: Municipal</p>	<p>Licence #: 03-018390</p> <p>Type: Class/Classe 4</p> <p>Category: Pre-Operational</p> <p>Date of Inspection: May 10, 2022</p>
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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
7.3	MA	If a high temperature dishwasher is used, a thermostat shall be available on the dishwasher to measure the rinse temperature	
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary Observations: Underneath and behind equipment is soiled. Comment: Remove movable food equipment and clean and sanitize behind and underneath equipment.	Immediately

CLOSING COMMENTS

Not recommended for licensing. Follow-up inspection required.

Rating colour: Dark Yellow