

Food Premises Inspection Summary Report

Name of Premise:		Namaste FGC	Licence #:	03-042990		
Address:		331 Golf Club Rd Fredericton NB E3B 5Z7 Municipal	Type:	Class/Classe 4 Pre-Operational April 29, 2024		
Water Supply:			Category: Date of Inspection:			
MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable						
OBSERVATIONS AND CORRECTIVE ACTIONS						
ltem	MI /MA/ CR	Remarks			Date for Correction	
2.4	МІ	Refrigerators shall be of impervious material and of sound and tight construction and kept in good repair.			Immediately	
	Observations: Ventilation fans in the walk-in cooler had accumulation of brown debris what appears to be mould. Comment: Ensure to deep clean and sanitize the fans before storing food to mitigate the risk of cross-contamination of food.					
7.4	MI	Sinks shall be constructed of suitable materials that are durable and easily cleaned. Immedia Observations: Backsplash of handwashing sink had no finished coating and the two compartment sink caulking is discolored. Immedia Comment: Ensure to effectively clean and sanitize the walls and then apply a finishing or paint to promote easy cleaning and sanitizing. Immedia				
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Immediate Observations: Floors in hard to reach areas like underneath and on side of equipment were soiled with debris. Comment: Ensure to perform regular cleaning and sanitizing of hard to reach areas.				
13.3	MI	Other conditions which needs consideration (ex: c Observations: Some unused equipment w Comment: Ensure to remove unused equi and sanitizing and to avoid any pest attrac	ere situated in and around the pment of the premise to facilit	•	Immediately	
CLOSING COMMENTS						
Reco	mmended for	licensing				

Recommended for licensing.

Rating colour: Green