



# Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Fen's Market	<b>Licence #:</b>	03-014951
<b>Address:</b>	1879 NB-3 Harvey NB E6K 1N8	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Pre-Operational
		<b>Date of Inspection:</b>	May 27, 2022

*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
2.6	MI	Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair <b>Observations: Dry storage shelving in receiving area are constructed out of raw wood.</b> <b>Comment: Paint or apply finish to shelving.</b>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary <b>Observations: Interior and exterior of cabinets and exterior of fridges are soiled.</b> <b>Comment: Increase frequency of cleaning and sanitize cabinets and fridges.</b>	Immediately
10.2	MI	Walls shall be designed to facilitate effective cleaning and sanitation <b>Observations: Drywall in receiving area is not painted.</b> <b>Comment: Paint drywall so it can be easily cleaned and sanitized.</b>	Immediately
12.1	MI	Light fixtures where food can be contaminated shall be properly covered and /or shatter proof. <b>Observations: Lights in receiving area is uncovered.</b> <b>Comment: Install a cover or sleeve for lights to prevent chemical contamination of food.</b>	Immediately

## CLOSING COMMENTS

Recommended for licensing.

**Rating colour: Green**