

Food Premises Inspection Summary Report

Name of Premise: Fen's Market Address: 131 Dundonald Street Fredericton NB E3B 1W7 Water Supply: Municipal	Licence #: 03-033526 Type: Class/Classe 4 Category: Pre-Operational Date of Inspection: February 21, 2023
--	--

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
7.1	MI	Non-food contact equipment shall be in proper working order. For food premises that have a mechanical dishwasher that is broken and choose to use the 3-step manual method, the food premises would be in non-compliance with Section 7.1 B if the food premises is not able to or cannot achieve proper cleaning and sanitizing using the manual method. Observations: Smoothie unit is out of order. Repair or remove.	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). Observations: Fold-down countertop used for food preparation is badly worn and damaged. It is no longer easily cleaned and sanitized. Repair or replace.	Immediately
7.4	MA	A suitable (food grade) sanitizer shall be available and at the recommended concentration. Observations: No sanitizer in use at time of inspection. Corrective Actions: Bleach was obtained, and PHI showed staff how to mix and test chlorine sanitizer at 100ppm.	Corrected
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration. Observations: Wiping cloths kept in bucket of water that had become dirty. No sanitizer was in use at time of inspection. Corrective Actions: Bleach was found and PHI mixed bucket of chlorine sanitizer at 100ppm.	Corrected
8.2	MA	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: No sanitizer available or in use at time of inspection, and test strips provided are not appropriate for the chlorine sanitizer that the staff was able to create for use. Provide sanitizer and appropriate test strips. Corrective Actions: CDI	Corrected
10.1	MI	Floors shall be of sound construction and in good repair. Observations: Floors in some areas are badly damaged, making them difficult to keep clean and sanitary. Comment: Repair all damaged areas of floors.	March 21, 2023
10.3	MI	Ceilings shall be of sound construction and in good repair. Observations: Ceiling tile instore shows evidence of a water leak. Comment: Ensure leak is repaired, and ceiling tiles affected by leak is replaced.	March 21, 2023

Food Premises Inspection Summary Report

Name of Premise:	Fen's Market	Licence #:	03-033526
-------------------------	--------------	-------------------	-----------

13.1 CR A valid licence to operate a food premises shall be posted for the general public to see. Corrected
Observations: Food Premises has been operating without a valid licence
Corrective Actions: CDI

CLOSING COMMENTS

Rating colour: Green