

Food Premises Inspection Summary Report

Name of Premise:	Dairy Queen	Licence #:	31-00189
Address:	277 Connell St Woodstock NB E7M 1L3	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	March 6, 2024

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	<p>Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors.</p> <p>Observations: Operator uses a digital logging platform for all temperature verifications. Loggers in all units. Historical records were difficult to review during the inspection.</p> <p>Comment: The operator needs to determine how to pull logs conveniently for inspection visits to facilitate and accelerate review.</p>	March 20, 2024
2.6	MI	<p>Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair.</p> <p>Observations: White painted shelves in the facility are due to be resurfaced.</p> <p>Comment: For follow-up during the next routine inspection.</p>	Immediately
7.3	MI	<p>Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring.</p> <p>Observations: The water temperatures were not being recorded for the mechanical dishwasher. The dishwasher was operating within a suitable range during the inspection.</p> <p>Comment: Implement verifications and recording in the logging system.</p>	March 20, 2024
8.1	MA	<p>Non-food contact equipment shall be kept clean and sanitary.</p> <p>Observations: Some surfaces in the facility require more frequent cleaning, notably: floors, coving, bottom of walls, behind and under equipment, hard to reach areas, shelving and drawers, food container dispensers.</p> <p>Comment: Have the facility cleaned thoroughly. Management to implement better routine practices and internal auditing.</p>	March 20, 2024
10.1	MI	<p>Floors shall be designed to facilitate effective cleaning and sanitation.</p> <p>Observations: There was a gap left around perimeter of the floor in the dry storage area.</p> <p>Comment: Have this area cleaned and sealed to facilitate cleaning. For follow-up during the next routine.</p>	Immediately
11.3	MI	<p>Solid waste shall be collected as often as necessary.</p> <p>Observations: A significant amount of debris and containers observed outside of the outside solid waste container.</p> <p>Comment: Have the area cleaned up and maintain conditions.</p>	March 20, 2024
13.3	MI	<p>Other conditions which needs consideration (ex: clutter, unused equipment, etc.).</p> <p>Observations: Testable backflow prevention devices has not been tested in over a year.</p> <p>Comment: Retain a licensed plumber to inspect the devices as needed.</p>	March 20, 2024

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CLOSING COMMENTS

Follow up scheduled March 20.

Rating colour: Dark Yellow