

Food Premises Inspection Summary Report

Name of Premise: Between The Bun Licence #: 03-037173

Address: 143 Main Street Type: Class/Classe 4

Fredericton NB E3A 1C6

Category: Routine Compliance

Water Supply: Municipal Date of Inspection: July 6, 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
2.2	MI	Freezers shall be at -18°C (0°F) or less except for ice cream that is being held for service.	Immediately
		Comment: Freezer was not maintaining internal temperatures at or below -18 degrees Celsius. Service or replace freezer.	
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor).	Immediately
		Comment: Keep food at least 6" off the floor to prevent cross contamination.	
9.2	MA	Hand washing stations shall be easily accessible and kept clear at all times.	Corrected
		Comment: Ensure handwashing stations are easily accessible at all times. Handwashing station had a few dirty dishes and a dish towel blocking access. Corrective Actions: Handwashing station was cleared during inspection.	

CLOSING COMMENTS

Rating colour: Green

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