

Food Premises Inspection Summary Report

Name of Premise: Kingswood Lodge Address: 31 Kingswood Park Fredericton NB E3C 2L4 Water Supply: Private	Licence #: 03-01008 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: April 19, 2023
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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
7.2	MA	Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Ice machine in receiving area and in kitchen are heavily soiled and a biofilm is accumulating inside the units. Comment: Increase frequency of cleaning then sanitizing ice machines. Corrective Actions: Food handlers decommissioned ice machines and thoroughly cleaned the units during the inspection.	Corrected
7.3	MA	If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration. Observations: No iodine test strips were available for barware dishwasher. Comment: Ensure to verify iodine concentration at least once a day to ensure concentration is kept at 25ppm. Corrective Actions: Ecolab arrived onsite to calibrate and test barware dishwasher.	Corrected
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: No sanitizer log was available. Comment: Ensure to record sink & surface sanitizer at least once daily so as to ensure it is kept at the proper concentration.	Immediately
12.1	MI	Light fixtures where food can be contaminated shall be properly covered and/or shatter proof. Observations: Light above ice machine in receiving area is uncovered. Comment: Install a cover or sleeve so as to prevent physical contamination of the ice.	Immediately
8.1	MI	Outstanding Infraction: Floors, walls and ceilings shall be kept clean and sanitary Comment: Floors are soiled in hard to reach areas. Increase frequency of cleaning underneath and behind equipment.	
7.2	MI	Outstanding Infraction: 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) Comment: Large cutting boards are deeply scored and discolored. Replace or resurface cutting boards so they can be easily cleaned then sanitized. Increase frequency of cleaning then sanitizing equipment that is continuously used throughout operation. Consider cleaning then sanitizing cutting boards every few hours so as to maintain cutting boards and prevent cross contamination.	

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CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

Rating colour: Green