

Food Premises Inspection Summary Report

Name of Premise:	Shadow Lawn Inn	Licence #:	02-03318
Address:	3180 Rothesay Road Rothesay NB E2E 5V7	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	February 28, 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	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: Temperature logs must be recorded twice a day even if you are only open in the evening. Temperature logs are not being taken consistently for the small milk fridge.	Immediately
2.3	MI	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Some temperature logs indicate that the temperature was at 6-7C. Corrective action must be taken to ensure the refrigerator maintains 4C or less.	Immediately
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). Observations: Scoops must not be stored in dry storage bins.	Immediately
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared.	March 13, 2024
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Tinfoil must be removed from shelf on line as it is not smooth and easily cleanable. Rust on shelving in the kitchen must be made smooth and easily cleanable.	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: Cutting boards that are badly scratched must be resurfaced or replaced. Including prep table cutting board.	Immediately
7.3	MA	If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration. Observations: Dishwasher is not dispensing sanitizer. Dishes must be washed in the dishwasher and sanitized in the sink. Dishwasher must be fixed.	March 13, 2024
7.5	MI	Cups, glasses and dishes shall not be chipped or cracked. Observations: Wooden spatulas are badly stained and can harbour bacteria, these must be replaced.	Immediately

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8.2 MA Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Corrected

Observations: QUAT sanitizer was at 0ppm. It must be 200ppm.

Corrective Actions: CDI

CLOSING COMMENTS

Rating colour: Dark Yellow