

Food Premises Inspection Summary Report

Name of Premise: Shannex - Neill Hall Address: 610 Cliffe Street Fredericton NB E3A 0C4 Water Supply: Municipal	Licence #: 03-02437 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: May 2, 2024
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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
7.4	MI	Sinks shall be constructed of suitable materials that are durable and easily cleaned. Observations: In both serveries, a build-up of black substance of what appears to be mould was observed on walls behind the 3 compartment sink along the caulking of the backsplash. Comment: Replace or repair caulking to avoid further deterioration and water damage.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floors throughout the basement walk-in cooler and the 1st and 2nd floor serveries were soiled especially in hard to reach areas. The ceilings in both serveries were discolored above the ovens. Comment: Food debris can attract pest such as insects and rodents and subsequently contaminate food. Increase frequency of cleaning of floors and ceilings then move equipment away from walls during routine cleaning. Floors should be cleaned immediately should any spills occur during operation to prevent slips and promote sanitation.	Immediately
10.2	MI	Walls shall be of sound construction and in good repair. Observations: In both serveries, the walls of the food premise are damaged especially in corner next to air drying rack. Comment: Damaged facilities cannot be effectively cleaned and thus provides a place where microorganisms can multiply. In addition, peeling, flaking or chipped paint from walls and ceiling could pose chemical hazard in food. Contract a professional to repair and apply a finish to all damaged walls to prevent further degradation and be kept cleaned.	Immediately
8.1	MI	Outstanding Infraction: Non-food contact equipment shall be kept clean and sanitary Comment: Rubbermaid grey bins storing utensils and the residential style refrigerator ice dispensers were soiled. Increase frequency of cleaning non-food contact equipment to prevent cross contamination.	

CLOSING COMMENTS

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

Rating colour: Green