



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Lang's Lodge Grafton <b>Address:</b> 3495 Route 585 Grafton NB E7N 1H7 <b>Water Supply:</b> Private	<b>Licence #:</b> 31-00324 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> May 7, 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
1.3	MI	Foods must be properly labeled with the item name. <b>Observations: Some food products were not labelled with the date of preparation or the item name.</b> <b>Comment: Label all prepared foods accordingly, implement practice with all staff involved in food preparation.</b>	May 21, 2024
2.2	MI	Freezers shall be at -18°C (0°F) or less except for ice cream that is being held for service. <b>Observations: No logs or thermometers in place for all freezers.</b> <b>Comment: Obtain thermometers and implement logs for verification of temperatures twice per day.</b>	May 21, 2024
2.3	MA	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. <b>Observations: Temperature sheet for the basement refrigerator was either scanned or outdated, no recent temperatures to verify.</b> <b>Comment: Implement a new log for staff to fill twice per day.</b>	May 21, 2024
2.7	MI	Food for the personal use of management staff and employees shall be kept separate and apart from all other food on the premises. <b>Observations: Tim Hortons cup and open glass of juice in the 2nd kitchen refrigerator.</b> <b>Comment: Ensure all staff foods are kept out of storage used for foods that are for patron. Consider designating a shelf for staff use and identify with a label.</b> <b>Corrective Actions: Staff removed the items during the inspection.</b>	Corrected
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. <b>Observations: Unable to verify proof of food handler certification for the evening staff on site.</b> <b>Comment: Provide food handling certificates for all employees who work in the kitchen, staff work alone at this facility and 100% coverage is required.</b>	May 21, 2024
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: The bleach sanitizer was over 300ppm. No sanitizer log in place.</b> <b>Comment: Implement a log for staff to use and record daily verifications. Ensure it is prepared at 100ppm in both the spray bottles (daily) and 2nd sink (as needed) and test the solution. Ensure all staff know how to dilute the sanitizer properly, use the reference provided.</b> <b>Corrective Actions: Prepared a 100ppm solution during the inspection.</b>	Corrected

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Lang's Lodge Grafton	<b>Licence #:</b>	31-00324
-------------------------	----------------------	-------------------	----------

13.2 MA There shall not be any signs of insects and/or rodents. May 21, 2024

**Observations:** Dead rodent observed in a trap on the bottom shelf of the pantry downstairs. Minor amounts of droppings observed in the basement.

**Comment:** *Ensure to remove the dead rodent and disinfect those areas appropriately. Disinfect areas affected by rodent activity. There is sufficient space upstairs to store all food products, move the products upstairs.*

---

### CLOSING COMMENTS

Follow up May 21, 2024.

**Rating colour: Dark Yellow**