



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Dave and Mack's Snack Shack <b>Address:</b> 362 Queen St Fredericton NB E3B 1B2 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 03-044557 <b>Type:</b> Class/Classe 4 <b>Category:</b> Pre-Operational <b>Date of Inspection:</b> July 2, 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
7.4	MI	Testing strips shall be available to verify sanitizer concentration. <b>Observations: Test strips purchased were not for the chosen food-grade sanitizer.</b> <b>Comment: The operators understand to provide Health Protection Services with specifications of chosen sanitizer with strips. A bleach solution was prepared onsite at 100ppm of free available chlorine.</b>	Immediately
10.2	MI	Walls shall be designed to facilitate effective cleaning and sanitation. <b>Observations: Wall adjacent to takeout window and door frame is constructed out of raw wood.</b> <b>Comment: Paint or apply a finish to the above-mention areas so it can be easily cleaned and prevent water infiltrator.</b>	Immediately
11.2	MI	If the premises is on private on-site sewage disposal system a grease trap must be present. These chambers must be sized and maintained in accordance with the manufacturer's instructions. <b>Observations: No CSA approved grease trap is installed in the food premise.</b> <b>Comment: As per the City requirements, grease traps must be installed to prevent the accumulation of fat, oil, and grease in the wastewater system.</b>	Immediately

### CLOSING COMMENTS

Recommended for licensing.

**Rating colour: Green**