



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Igloo Beverage Room  <b>Address:</b> 300 Elmwood Drive Moncton NB E1A 6V2  <b>Water Supply:</b> Municipal	<b>Licence #:</b> 01-01289  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> June 20, 2022
--	--

*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
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor) <b>Observations: Some foods found stored on floor in walkin cooler, must be relocated off the floor</b>	Immediately
7.3	MA	If a chemical feed dishwasher is used testing strips shall be available to verify sanitizer concentration <b>Observations: Dishwasher not dispensing 100 ppm, it has been fixed during inspection</b> <b>Corrective Actions: CDI</b>	Corrected
9.2	MI	Paper towel shall be in a dispenser <b>Observations: Paper towel must always in dispenser, it was located outside the dispenser.</b> <b>Corrective Actions: CDI</b>	Corrected
10.1	MI	Floors shall be designed to facilitate effective cleaning and sanitation <b>Observations: Floors under equipment, especially around main cooking line must be cleaned. Accumulation observed.</b>	Immediately

### CLOSING COMMENTS

**Rating colour:                      Green**