



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> LJW Catering	<b>Licence #:</b> 03-02155
<b>Address:</b> 28 Saunders St Fredericton NB E3B 1N1	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> May 17, 2023

*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
7.3	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: Dishwasher rinse temperature shall be recorded at least once daily.</b> <b>Corrective Actions: Rinse temperature recorded.</b>	Corrected
8.2	MI	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Spray sanitizer not at correct concentration</b> <b>Corrective Actions: Sanitizer concentration corrected.</b>	Corrected

## CLOSING COMMENTS

**Rating colour: Green**