

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	DKT Dining Hall	<b>Licence #:</b>	03-038484
<b>Address:</b>	UNB Campus-40 MacKay Drive Fredericton NB	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Pre-Operational
		<b>Date of Inspection:</b>	May 30, 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
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. <b>Observations: Mold on fan grilles.</b> <b>Comment: Have the fan grilles clean prior to operation.</b>	Immediately
7.1	MI	Non-food contact equipment shall be in proper working order. For food premises that have a mechanical dishwasher that is broken and choose to use the 3-step manual method, the food premises would be in non-compliance with Section 7.1 B if the food premises is not able to or cannot achieve proper cleaning and sanitizing using the manual method. <b>Observations: Previous Ecolab chemical, paper towel, soap dispensers are to be replaced with new Diversey units within the next 1-2 weeks.</b> <b>Comment: For follow-up during the next routine inspection.</b>	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). <b>Observations: Some of the cutting boards were due to be resurfaced.</b> <b>Comment: Have the cutting boards resurfaced or replaced prior to operation.</b>	Immediately
10.1	MI	Floors shall be designed to facilitate effective cleaning and sanitation. <b>Observations: Crack around the tile in two walk in refrigerators were filled with foam that needs to be trimmed and sealed. Fridge one had a missing tile that needs to be replaced.</b> <b>Comment: For follow-up during the next inspection.</b>	Immediately
12.1	MI	Light fixtures where food can be contaminated shall be properly covered and/or shatter proof. <b>Observations: Two light covers in the line next to the dishwasher area were shattered and need to be replaced. One of the light bulbs above the char broiler in the last line needs to be replaced.</b> <b>Comment: For follow-up during the next inspection.</b>	Immediately

### CLOSING COMMENTS

Recommended for licensing.

**Rating colour: Green**