

Food Premises Inspection Summary Report

Name of Premise: Fredericton Inn Address: 1315 Regent Street Fredericton NB E3C 1A1 Water Supply: Municipal	Licence #: 03-033442 Type: Class/Classe 4 Category: Pre-Operational Date of Inspection: January 19, 2023
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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
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Grey shelving in the main kitchen has raw wood exposed. Comment: Paint or resurface shelving.	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). Observations: Cutting boards and preparation tables with cutting boards are deeply scored and discolored. Comment: Replace or resurface cutting boards.	Immediately
10.3	MI	Ceilings shall be of sound construction and in good repair. Observations: Several ceiling tiles are discolored in the service kitchen. Comment: Replace discolored ceiling tiles. Inspect the area to identify any possible water leaks to prevent future water infiltration.	Immediately
12.1	MI	Light fixtures where food can be contaminated shall be properly covered and/or shatter proof. Observations: Light fixtures in dry storage area are not covered. Comment: Add a cover or a sleeve on light fixtures to prevent physical contamination.	Immediately

CLOSING COMMENTS

Recommended for licensing.

Rating colour: Green