

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Oromocto Community Residence Phase 1 <b>Address:</b> 141-143 St. Lawrence Avenue Oromocto NB E2V 1T1 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 03-01484 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> October 23, 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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean.	Immediately
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor).  <b>Corrective Actions: CDI</b>	Corrected
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.  <b>Observations: Cupboards need to be painted or made smooth and easily cleanable. Light covers need to be cleaned. Flies are accumulating.</b>	May 31, 2024
10.1	MI	<b>Outstanding Infraction: Floors shall be of sound construction and in good repair</b> Comment: Floors still need to be repaired or replaced.	May 31, 2024

### CLOSING COMMENTS

**Rating colour: Green**