



Food Premises Inspection Summary Report

Name of Premise: Brabant Barn Ltd Address: 29 Manning Rd Knightville NB E4G 1C4 Water Supply: Private	Licence #: 02-03363 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: May 24, 2024
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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
2.5	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. Observations: Fridge fans in the double door fridge need to be cleaned.	Immediately
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: Wooden shelves in the BBQ area need to be painted or made smooth and easily cleanable. Oven needs to be cleaned. Shelf liners must be removed as they are not easily cleanable.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was mixed at 0 ppm. It must be 200 ppm to be effective. This was corrected during inspection. Corrective Actions: CDI	Corrected
9.2	MI	Paper towel shall be in a dispenser. Observations: Paper towel must be kept in dispenser at the kitchen hand sink. A paper towel dispenser is required at the hand sink in the BBQ area.	Immediately

CLOSING COMMENTS

Please email a copy of the most recent bacteriological water sample, and a copy of the arsenic test to confirm that the treatment unit is working properly.

Rating colour: Green