

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Best Western  <b>Address:</b> 123 Gallop Court Woodstock NB E7M 3P7  <b>Water Supply:</b> Municipal	<b>Licence #:</b> 31-00301  <b>Type:</b> Class/Classe 4  <b>Category:</b> Compliance  <b>Date of Inspection:</b> January 10, 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
1.3	MI	Broken or cracked containers must not be used to store foods. <b>Observations: Broken and worn plastic containers were in use at the facility and need to be replaced.</b> <b>Comment: Discard the containers and identify any containers in storage that could be in the same state for replacement. Follow-up during the next routine inspection.</b>	Immediately
7.2	MI	Food contact surfaces, equipment and utensils 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: Some of the kitchen utensils were in disrepair and need replacement, notably plastic and silicone spatulas.</b> <b>Comment: Recommend going through all of the equipment in the kitchen and storage and identifying deficient items for replacement. For follow-up during the next routine inspection.</b>	Immediately
7.3	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: Both dishwashers were operating within acceptable temperature ranges but temperatures were not being recorded daily.</b> <b>Comment: Implement a log for staff to record daily verifications.</b>	Immediately
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: The sanitizer bottles were at the right concentration but verification logs were not maintained.</b> <b>Comment: Implement verification log for staff to record daily sanitizer concentration measurements.</b>	Immediately
8.1	MI	Cleaning and sanitation procedures submitted under Section 6(1)(q) of the Food Premises Regulation shall be posted or otherwise easily obtained should an inspector request it during inspection. <b>Observations: A cleaning schedule/checklist was not implemented for all aspects of the facility.</b> <b>Comment: Develop and implement a facility cleaning schedule for staff to follow, including daily, weekly and monthly tasks.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**