

Food Premises Inspection Report

Name of Premise: Lady Dunn Dining Hall Sodexo Operator: Address: 40 Mackay Drive Fredericton NB	Licence #: 03-00137 Type: Class/Classe 4 Category: Compliance Water Supply: Municipal Date of Inspection: March 22, 2021
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Item no.	Description	CDI	R
1.0 FOOD			
1.1	Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
2.0 FOOD STORAGE			
2.1.	Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7.	Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
3.0 FOOD PREPARATION AND HANDLING			
3.1.	Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2.	Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.0 FOOD DISPLAY AND SERVICE			
4.1.	Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
5.0 RECORD KEEPING AND RECALLS			
5.1.	Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
6.0 PERSONNEL			
6.1.	Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
7.0 FOOD EQUIPMENT AND UTENSILS			
7.1.	Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3.	Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>



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7.5.	Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>
8.0 CLEANING AND SANITIZING			
8.1.	Cleaning and Sanitizing	<input type="checkbox"/>	<input type="checkbox"/>
8.2.	Detergents and Chemical Use and Storage	<input type="checkbox"/>	<input type="checkbox"/>
9.0 SANITARY FACILITIES			
9.1.	Washroom(s)	<input type="checkbox"/>	<input type="checkbox"/>
9.2.	Hand Washing Station(s)	<input type="checkbox"/>	<input type="checkbox"/>
10.0 FLOORS, WALLS AND CEILINGS			
10.1.	Floors (Construction and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
10.2.	Walls (Construction and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
10.3.	Ceilings (Constructions and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
11.0 WATER SUPPLY AND WASTE DISPOSAL			
11.1.	Water (Quality and Quantity)	<input type="checkbox"/>	<input type="checkbox"/>
11.2.	Sewage Disposal	<input type="checkbox"/>	<input type="checkbox"/>
11.3.	Solid Waste Handling	<input type="checkbox"/>	<input type="checkbox"/>
12.0 LIGHTING AND VENTILATION			
12.1.	Lighting	<input type="checkbox"/>	<input type="checkbox"/>
12.2.	Ventilation	<input type="checkbox"/>	<input type="checkbox"/>
13.0 GENERAL			
13.1.	Licence	<input type="checkbox"/>	<input type="checkbox"/>
13.2.	Rodent and Insect Control	<input type="checkbox"/>	<input type="checkbox"/>
13.3.	Other Infractions/Hazards	<input type="checkbox"/>	<input type="checkbox"/>

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction

OBSERVATIONS AND CORRECTIVE ACTIONS			
Item	MI/MA/CR	Remarks	Date for Correction

CLOSING COMMENTS

Facility is not in operation. Closed for renovations in November 2018, projected to be completed in 2020. Has not been completed or re-opened due to Pandemic. Projected to possibly open September 2021.

Rating color: Green/Vert

Received By: _____

Inspector Signature: Theresa Latrulo, Public Health Inspector