

## Food Premises Inspection Summary Report

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| <p><b>Name of Premise:</b> Lady Dunn Dining Hall</p> <p><b>Address:</b> 40 Mackay Drive<br/>Fredericton NB E3B 5A3</p> <p><b>Water Supply:</b> Municipal</p> | <p><b>Licence #:</b> 03-00137</p> <p><b>Type:</b> Class/Classe 4</p> <p><b>Category:</b> Compliance</p> <p><b>Date of Inspection:</b> September 2, 2022</p> |
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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<br><br><b><i>Comment: Complete paint and drywall job in back corner of kitchen. Clean thoroughly before reopening.</i></b> | Immediately         |
|      |            |  |                     |
| 8.1  | MI         | Non-food contact equipment shall be kept clean and sanitary<br><br><b><i>Comment: Several spaces pointed out by the operator during inspection.</i></b>  | Immediately         |

### CLOSING COMMENTS

IT system issues during inspection. Carbon-copy report generated for operator and original uploaded at regional office.

**Rating colour:                      Green**