

Food Premises Inspection Summary Report

Name of Premise: Jenna's Nut-Free Dessertery Address: Unit 1-170 Urquhart Crescent Fredericton NB E3B 8K5 Water Supply: Municipal	Licence #: 03-006009 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: April 18, 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
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). Observations: Large cutting board at preparation cold table is scored and discolored. Comment: Resurface or replace cutting boards so it can be easily cleaned then sanitized.	Immediately
7.3	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: No dishwasher log was available. Comment: Ensure to record dishwasher temperature final rinse reaches at least 180 degrees F at least once daily.	Immediately
7.4	MI	Sinks shall be constructed of suitable materials that are durable and easily cleaned. Observations: Seal around backsplash of handwashing station is worn. Comment: Repair seal around handwashing sink backsplash so as to prevent future water damage.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floors are soiled in hard to reach areas next to dishwashing area. Comment: Increase frequency of cleaning of floors especially underneath and beside dishwashing area.	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: Ready-to-Use (RTU) disinfectant is used as a food-grade sanitizer requiring a potable water rinse following application on food contact surfaces. Quat was measured above 400ppm. Comment: Quat shall be kept at 200ppm so as to reduce bacteria to a safe level and not cause chemical contamination of the food. Corrective Actions: Quat sanitizer will be used on food contact surfaces. RTU disinfectant will be routinely used on non-food contact surfaces.	Corrected

CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

Rating colour: Green