

Food Premises Inspection Summary Report

Name of Premise: The Drome Address: 301 Main St Fredericton NB E3A 1E3 Water Supply: Municipal	Licence #: 03-02254 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: October 15, 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
2.6	MI	Shelves/cupboards shall be designed to facilitate effective cleaning and sanitation and be of sound construction and in good repair. Observations: Shelves in the bar area, storing glasses were lightly soiled and discoloured. Comment: <i>Ensure to clean and sanitize the shelves. Apply a finish to avoid the water absorption and to ease cleaning and sanitizing.</i>	Immediately
7.3	MI	If a chemical feed dishwasher is used testing strips shall be available to verify sanitizer concentration. Observations: Quat test strips were expired. Comment: <i>Ensure that test strips are available and used daily to validate concentration of the sanitizer.</i>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Two of the stand-up coolers were lightly soiled with food debris. Comment: <i>Ensure to regularly clean and sanitize the coolers to avoid debris build up and cross-contamination in the food.</i>	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Observations: Floors in hard to reach area especially behind and underneath the equipment were soiled. Comment: <i>Ensure to regularly clean and sanitize hard to reach areas to avoid debris build up and pest attraction.</i>	Immediately

CLOSING COMMENTS

All outstanding infractions are to be corrected by next routine inspection.

Rating colour: Green