

Food Premises Inspection Summary Report

Name of Premise: Viscount Kitchen - 435 king st Address: 435 King St Fredericton NB E3B 1E5 Water Supply: Municipal	Licence #: 03-041857 Type: Class/Classe 4 Category: Pre-Operational Date of Inspection: April 8, 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
1.3	MI	Foods must be properly labeled with the item name. Observations: Foods stored in refrigeration without label indicating what is in package. Corrective Actions: Foods were labelled at time of inspection	Corrected
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: Temperature logs for refrigerators not completed. Ensure temperatures are recorded at least twice each day	Immediately
2.7	MI	Food for the personal use of management staff and employees shall be kept separate and apart from all other food on the premises. Observations: Personal food items in refrigerator in rear kitchen not labelled Comment: Foods moved to a separate refrigerator that will be labelled as staff refrigerator Corrective Actions: CDI	Corrected
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. Observations: Laminate wood table is not smooth and easily cleanable, recommend resurfacing or replacement	Immediately
7.3	MI	Where necessary, there shall be adequate space for pre-flushing and scraping and be in such a location as to avoid the contamination of clean equipment/utensils. Observations: Mechanical dishwasher will not be used, and is scheduled to be removed by a plumber this week.	Immediately

CLOSING COMMENTS

Recommended for licensing.

Rating colour: Green