

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Millidgeville Superstore #311	<b>Licence #:</b>	02-01028
<b>Address:</b>	650 Somerset St Saint John NB E2K 2V7	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	February 21, 2024

*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. <b>Observations: Fans in the following walk-in coolers require cleaning: Produce, meat and cooler beside bakery. Chipped paint behind produce dish sink requires painting to allow for cleaning. Rusty shelf in meat cooler must be made smooth and easily cleanable.</b>	Immediately
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). <b>Observations: Cutting boards on counters in meat area are badly scratched they must be resurfaced or replaced.</b>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Freezer with frozen vegetables requires cleaning.</b>	Immediately
9.2	MI	Hand washing stations shall not be used for any other purpose. <b>Observations: Hand wash sink in produce was used for preparation, discontinue practice.</b>	Immediately
9.2	MI	Hand washing stations shall be easily accessible and kept clear at all times. <b>Observations: Hand wash sink in deli/seafood area was not easily accessible.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**