

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Subway	<b>Licence #:</b>	02-01168
<b>Address:</b>	95 Lansdowne Ave Saint John NB E2K 2Z9	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	November 23, 2023

*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
2.3	MI	Thermometers shall be in all refrigerated areas. <b>Observations: Thermometer is broken in one of the fridges, this must be replaced.</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 that are badly scratched must be resurfaced or replaced.</b>	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Staff bathroom sink requires cleaning around faucet.</b>	Immediately
9.2	MI	Paper towel shall be in a dispenser. <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**