

Food Premises Inspection Summary Report

Name of Premise: Sunset Grill Licence #: 02-03276

Address: 1-11 Fashion Drive Type: Class/Classe 4

Saint John NB E2J 0A7

Category: Routine Compliance

Water Supply: Municipal Date of Inspection: November 1, 2023

MI - Minor infraction: MA - Major infraction: CR - Critical infraction: CDI - Corrected During Inspection: N/A - Not Applicable

мі - міпог іпітасціоп; мА - мајог іпітасціоп; СК - Спіцсаі іпітасціоп; СDI - Corrected During Inspection; N/A - Not Applicable			
OBSERVATIONS AND CORRECTIVE ACTIONS			
Item	MI /MA/ CR	Remarks	Date for Correction
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Milk fridge was at 8C. Fridge must be able to maintain 4C or less. All food was moved to another fridge. Do not use this fridge until it can maintain proper temperature. Corrective Actions: CDI	Corrected
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Observations: Fans in walk in cooler require cleaning as they are accumulating dust.	Immediately
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration.	Immediately
13.3	MI	Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Observations: Personal items must not be stored on food prep surfaces.	Immediately

CLOSING COMMENTS

Rating colour: Green