

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Saint John Trade and Convention Centre	<b>Licence #:</b>	02-00187
<b>Address:</b>	1 Market Square Saint John NB E2L 4Z6	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Compliance
		<b>Date of Inspection:</b>	March 28, 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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. <b>Comment: The door stop for the walk-in freezer falling off the door</b>	Immediately
7.1	MI	Non-food contact equipment shall be in proper working order. For food premises that have a mechanical dishwasher that is broken and choose to use the 3-step manual method, the food premises would be in non-compliance with Section 7.1 B if the food premises is not able to or cannot achieve proper cleaning and sanitizing using the manual method. <b>Comment: The rational oven is leaking cleaning product on the floor and is required to be repaired</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>Comment: Several of the brown cutting boards are in bad repair</b>	Immediately
9.2	MI	Paper towel shall be in a dispenser. <b>Corrective Actions: CDI</b>	Corrected
12.1	MI	Lighting shall be provided throughout all areas of the premises and shall be of sufficient intensity to meet the needs of the operation. <b>Observations: Replace burnt out light blubs in the kitchen lighting</b>	Immediately
13.2	MA	There shall not be any signs of insects and/or rodents. <b>Comment: Rodent droppings were observed on the floor in the back corner room</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

Rating colour: Green