

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Steamers Lobsters Co. Ltd.	<b>Licence #:</b>	02-01135
<b>Address:</b>	110 Water Street Saint John NB	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Compliance
		<b>Date of Inspection:</b>	October 27, 2022

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	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. <b>Comment: Temperature logs from the last 3 weeks were not available for inspector review</b>	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. <b>Comment: There were no test strips available to verify the strength of the sanitizer used on food contact surfaces</b>	Immediately
7.5	MI	Utensils and dishes shall be stored in a manner so as to be kept clean and sanitary. <b>Comment: The container used to store utensils for eating lobster is rusting and is required to be replaced</b>	Immediately
13.2	MA	There shall not be any signs of insects and/or rodents. <b>Corrective Actions: Rodent droppings were observed in the storage unit by the lobster tank.</b>	Corrected

### CLOSING COMMENTS

Rating colour: Green