

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Cafeteria Samuel de Champlain	<b>Licence #:</b>	02-039979
<b>Address:</b>	67 Ragged Point Rd Saint John NB E2K 5C3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	November 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
1.3	MI	When a food item is opened, portioned and repackaged, the portioned packages shall be labelled with the "packaged on date" using the date in which the large portion food item was opened.	Immediately
3.1	MI	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process. <b>Observations: Frozen meat was left at room temperature. This is not an appropriate thawing method.</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**