

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Big Daddy's/Serv-Rite	<b>Licence #:</b>	02-00023
<b>Address:</b>	87 Lansdowne Ave Saint John NB E2K 3A1	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	April 22, 2024

*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. <b>Observations: When donair meat is portioned, it must be labelled with the packaged on date.</b>	Immediately
7.4	MA	A suitable (food grade) sanitizer shall be available and at the recommended concentration. <b>Observations: Sanitizer was not mixed to the correct concentration at time of inspection (25ppm and 300ppm). Bleach sanitizers must be mixed to 100ppm and tested using test strips before use.</b> <b>Corrective Actions: CDI</b>	Corrected
13.3	MI	Other conditions which needs consideration (ex: clutter, unused equipment, etc.). <b>Observations: Caulking around the sink in the staff washroom must be repaired as the sink is breaking away from the wall and is providing an area that is difficult to clean.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**