



# Food Premises Inspection Summary Report

<b>Name of Premise:</b>	North Market Seafood	<b>Licence #:</b>	02-034224
<b>Address:</b>	47 Charlotte St Saint John NB E2L 2H8	<b>Type:</b>	Class/Classe 5
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	November 29, 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
2.3	MI	Thermometers shall be in all refrigerated areas.	Immediately
7.4	MA	Dishes/utensils shall be washed, rinsed, sanitized and air dried. <b>Observations: All dishes must be washed rinsed and sanitized. If using the oxivir sanitizer surfaces and dishes must be rinsed afterwards.</b> <b>Corrective Actions: CDI</b>	Corrected
10.3	MI	Ceilings shall be of sound construction and in good repair. <b>Observations: Ceiling that is peeling must be repaired and made smooth and easily cleanable.</b>	Immediately

## CLOSING COMMENTS

**Rating colour: Green**