

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Let's Hummus	<b>Licence #:</b>	02-03259
<b>Address:</b>	44 Water St Saint John NB E2L 1J9	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Compliance
		<b>Date of Inspection:</b>	March 21, 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	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation.	Immediately
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). <b>Comment: Two containers of raw chicken was left out on top of freezers at room temperature.</b> <b>Corrective Actions: CDI</b>	Corrected
2.4	MI	Refrigerators shall be of impervious material and of sound and tight construction and kept in good repair. <b>Comment: Part of the wall by the door of the walk-in refrigerator is peeling away and is required to be repaired</b>	Immediately
3.6	MA	Food should not be handled or transferred in any way that may cause contamination or adulteration of the food. <b>Comment: Raw meat meat left on top of freezers was dripping onto the freezer and the floor. These areas must be cleaned and sanitized</b> <b>Corrective Actions: CDI</b>	Corrected
7.2	MI	Food contact surfaces shall be handled in a sanitary manner after being sanitized, and then air-dried. <b>Comment: Trays were being stored on the floor and are required to be kept off the floor once cleaned</b> <b>Corrective Actions: CDI</b>	Corrected
7.4	MA	A suitable (food grade) sanitizer shall be available and at the recommended concentration. <b>Comment: Sanitizer was not available for sanitizing dishes</b> <b>Corrective Actions: CDI</b>	Corrected
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Comment: The floor of the refrigerator and hard to reach areas along walls are required to be cleaned and sanitized</b>	Immediately
8.2	MA	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Comment: A food grade sanitizer was not available for use.</b> <b>Corrective Actions: CDI</b>	Corrected

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8.2 MI Chemicals must be stored in an acceptable manner, away and separated from foods and food contact items. Corrected

**Comment:** *Chemicals used for cleaning were being stored with take-out food containers*

**Corrective Actions:** *CDI*

12.2 MI Effective ventilation shall be provided to areas of the premises that are subject to the generation or accumulation of odours, fumes, steam, vapors, smoke or excessive heat. Immediately

**Comment:** *Excessive steam being generated from one of the grills, which is not being adequately handled by the existing ventilation*

### CLOSING COMMENTS

**Rating colour: Green**