

## Food Premises Inspection Summary Report

|                         |  |                            |                    |
|-------------------------|--|----------------------------|--------------------|
| <b>Name of Premise:</b> | Saint John Hilton                        | <b>Licence #:</b>          | 02-00089           |
| <b>Address:</b>         | 1 Market Square<br>Saint John NB E2L 4Z6 | <b>Type:</b>               | Class/Classe 4     |
| <b>Water Supply:</b>    | Municipal                                | <b>Category:</b>           | Routine Compliance |
|                         |  | <b>Date of Inspection:</b> | April 4, 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 |
|------|------------|---|---------------------|
| 2.6  | MI         | Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor).<br><br><b><i>Comment: A bowl was left in one of the dry storage bins. Store scoops in a manner that prevents cross contamination.</i></b> | Immediately         |
| 13.1 | MI         | The latest copy of the current food inspection report shall be displayed so that customers can easily read the report.  | Immediately         |

### CLOSING COMMENTS

**Rating colour: Green**