

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Church of St. John & St. Stephen	<b>Licence #:</b>	02-00050
<b>Address:</b>	130 University Ave Saint John NB E2K 4K3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	March 25, 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). <b>Observations: Scoop must not be stored in hot chocolate mix.</b> <b>Corrective Actions: CDI</b>	Corrected
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations: Shelves in stainless steel fridge are rusty, they must be painted or replaced.</b>	Immediately
7.3	MA	If a chemical feed dishwasher is used, a suitable (food grade) sanitizer shall be available and at the recommended concentration. <b>Observations: Dishwasher upstairs was reading 50ppm for chlorine. The bucket of sanitizer was changed during the inspection and is now reading 100ppm.</b> <b>Corrective Actions: CDI</b>	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Cleaning is required under dishwasher upstairs, and carts near dishwasher downstairs. Ceiling of stainless walk-in cooler require cleaning.</b>	Immediately
8.2	MA	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Observations: Sanitizer concentration must be verified each time it is mixed. Sanitizer concentration of dishwasher must be verified daily.</b>	April 8, 2024
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). <b>Observations: Sanitizers were not mixed properly. Bucket of sanitizer upstairs and bottle downstairs was mixed at 1000ppm. Bucket of sanitizer downstairs was mixed at 25ppm. It must be 100ppm for chlorine sanitizer.</b> <b>Corrective Actions: CDI</b>	Corrected
10.2	MI	Walls shall be designed to facilitate effective cleaning and sanitation. <b>Observations: Walls of dry storage room that are chipped must be repaired and painted. Walls of dry storage room also require cleaning. Wall that is chipped in the receiving area must be repaired and painted. Walls that are chipped upstairs must be repaired and painted. Crack fill must be painted over.</b>	Immediately
10.1	MI	<b>Outstanding Infraction: Floors shall be designed to facilitate effective cleaning and sanitation.</b> Comment: Flooring throughout the kitchen has become difficult to clean in its current state. Floors must be repaired or replaced. This must be completed within 6 months.	

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<b>CLOSING COMMENTS</b>
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**Rating colour: Dark Yellow**