

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Britt's Pub & Eatery	<b>Licence #:</b>	02-02743
<b>Address:</b>	1255 Sandy Point Rd Saint John NB E2K 5E3	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	January 11, 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: Scoops must be stored outside bins of bulk products to reduce risk of contamination.</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: The ventilation above the cook-line requires cleaning where grease has built up.</b>	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). <b>Observations: Cutting boards along the main cook-line require resurfacing/replacement as they are worn and scratched and have become difficult to clean/sanitize.</b> <b>Comment: Operator has new cutting boards to replace existing.</b>	Immediately
7.5	MI	Utensils and dishes shall be stored in a manner so as to be kept clean and sanitary. <b>Observations: Containers used to store clean utensils require cleaning.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**