

Food Premises Inspection Summary Report

Name of Premise:	St. Stephen Superstore #366	Licence #:	02-01056
Address:	195 King St. St. Stephen NB E3L 2E4	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	March 6, 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
3.3	MA	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. Observations: Hot holding not being completed for all hot food items in the home meal replacement area. Corrective Actions: Missing food item was added to the temperature log.	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Food and dirt buildup in the home meal replacement section underneath and behind equipment. Comment: Cleaning required.	Immediately
9.2	MI	Paper towel shall be in a dispenser. Observations: Not all hand sinks were stocked with paper towel in a dispenser.	Immediately
13.3	MA	Other conditions which needs consideration (ex: clutter, unused equipment, etc.). Observations: Recently expired food items observed on shelf available for sale. Corrective Actions: Items taken off the shelf and are no longer for sale to the public. To be disposed of as per Loblaws guidelines.	Corrected
2.2	MI	Outstanding Infraction: Freezers shall be kept in good repair, defrosted regularly, and kept clean. Comment: Bunkers for frozen food items require cleaning. Meat freezer requires better organization and boxes to be stored off the floor.	

CLOSING COMMENTS

Rating colour: Green