

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Pita Pit	<b>Licence #:</b>	02-03291
<b>Address:</b>	94 Hampton Road Rothesay NB E2E 2P5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	February 28, 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
2.1	MA	All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). <b>Observations: Chicken shawarma was left at room temperature. Two containers were at 7C and were moved to the fridge. Chicken that was between 10-14C was discarded (half a container and the rest of bag).</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: Cardboard must be removed from shelves as it is not smooth and easily cleanable. Rusty shelf must be made smooth and easily cleanable. Seats of booths are in disrepair and are not able to be cleaned easily. They must be repair or replaced.</b>	Immediately
7.4	MA	Dishes/utensils shall be washed, rinsed, sanitized and air dried. <b>Observations: Dishes were not being rinsed at the time of inspection.</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Green**