

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Need's Convenience #4632	<b>Licence #:</b>	02-03140
<b>Address:</b>	241 Bayside Dr Saint John NB E2J 1A7	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	November 28, 2023

*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
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared. <b>Observations: No one has Food Safety Certificate at the time of inspection.</b>	December 12, 2023
8.2	MA	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Observations: They are using ethanol and hydrogen peroxide sanitizer, and no test strips to verify the sanitizer concentration</b>	
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see. <b>Observations: There is no a copy of the valid license on the wall for the public to see.</b>	December 12, 2023

### CLOSING COMMENTS

**Rating colour: Dark Yellow**