

Food Premises Inspection Summary Report

Name of Premise:	Main Street Runway	Licence #:	02-03377
Address:	10 Main St W Saint John NB E2M 3N1	Type:	Class/Classe 5
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	February 27, 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
2.3	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Observations: Temperature logs have only been recorded once a day for multiple days in February. Ensure they are recorded twice a day.	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). Observations: White cutting boards are badly scratched, they must be resurfaced or replaced.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was at 400ppm, it must be 200ppm for QUAT. Disinfectant must not be used on tables as it is too strong for food contact surfaces. Use sanitizer for tables. Corrective Actions: CDI	Corrected
9.2	MA	Hand washing stations shall be easily accessible and kept clear at all times. Observations: Hand wash station was not accessible at the time of inspection. Hands must not be washed in the dishwashing sink. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green