

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Cask & Kettle	<b>Licence #:</b>	02-02817
<b>Address:</b>	112 Prince William St Saint John NB E2L 2B2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	February 15, 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
6.3	MA	Employees shall wash their hands as often as necessary to prevent the contamination of food. <b>Comment: Staff working in the food preparation area must wash their hands after handling personal items.</b> <b>Corrective Actions: CDI</b>	Corrected
7.3	MI	If a chemical feed dishwasher is used testing strips shall be available to verify sanitizer concentration. <b>Comment: Test strips were not available for the glass dishwasher for the type of sanitizer being used.</b>	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. <b>Comment: The ceiling tiles in the food preparation area are required to be kept clean and sanitary.</b>	Immediately
9.1	MI	Toilet paper dispensers shall be available. <b>Comment: The stall in the public men's washroom did not have a toilet paper dispenser</b>	Immediately
13.2	MA	There shall not be any signs of insects and/or rodents. <b>Comment: Rodent droppings were observed along the walls under the dry storage shelves and by the desk in the back room.</b> <b>Corrective Actions: CDI</b>	Corrected
3.3	MI	<b>Outstanding Infraction: 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</b> <b>Comment: Temperatures for the hot holding units were not being recorded.</b>	

### CLOSING COMMENTS

Rating colour: Green