

Food Premises Inspection Summary Report

Name of Premise:	Top's Pizza	Licence #:	02-00223
Address:	215 Union St Saint John NB E2L 1A9	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Follow-up
		Date of Inspection:	February 1, 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
12.1	MI	Outstanding Infraction: Light fixtures where food can be contaminated shall be properly covered and/or shatter proof. Comment: More time is needed to replace/repair broken light fixture.	May 19, 2023
3.3	MI	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. Comment: Hot holding temperatures were being checked at the beginning of the day, but not every 4 hours after food is placed in the unit.	May 19, 2023
2.3	MI	Outstanding Infraction: Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors. Comment: Temperature logs were started for some of the refrigerators, but not all the refrigerators containing potentially hazardous food.	May 19, 2023

CLOSING COMMENTS

- Temperature logs were started for some of the refrigerators, but not all the refrigerators containing potentially hazardous food.
- Hot holding temperatures were being checked at the beginning of the day, but not every 4 hours after food is placed in the unit.
- More time is needed to replace/repair broken light fixture.

Rating colour: **Green**