

Food Premises Inspection Summary Report

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|-------------------------|-------------------------------------|----------------------------|--------------------|
| Name of Premise: | East Side Mario's | Licence #: | 02-02762 |
| Address: | 72 Consumers Drive Saint John NB | Type: | Class/Classe 4 |
| Water Supply: | Municipal | Category: | Routine Compliance |
| | | Date of Inspection: | June 2, 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 |
|------|------------|--|---------------------|
| 2.3 | CR | Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: Food that was stored overnight and found to be at 10 deg C internally. This food is to be discarded. Corrective Actions: For a temporary measure, potentially hazardous foods may be held on ice in this unit. The amount of food must be halved from normal, the ice must be frequently changed as needed. The fridge unit must be serviced or adjusted to ensure it holds an internal temperature of 4 Deg Celsius or lower. | Corrected |
| 7.5 | MA | Utensils and dishes shall be stored in a manner so as to be kept clean and sanitary. Corrective Actions: CDI | Corrected |
| 8.1 | MI | Non-food contact equipment shall be kept clean and sanitary. Observations: Cooling racks must be cleaned. Debris is building up. | Immediately |
| 8.1 | MI | Washrooms shall be kept clean and sanitary. Observations: Male staff washroom require cleaning. | Immediately |

CLOSING COMMENTS

Rating colour: Green