

Food Premises Inspection Summary Report

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| Name of Premise: | Casa Latina Restaurant | Licence #: | 02-042438 |
| Address: | 640 Manawagonish Rd Saint John NB E2M 4P5 | Type: | Class/Classe 4 |
| Water Supply: | Municipal | Category: | Routine Compliance |
| | | Date of Inspection: | March 20, 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 |
|------|------------|---|---------------------|
| 2.1 | MA | All potentially hazardous foods shall be stored at or below 4°C (40°F) or at or above 60°C (140°F). Observations: Hot holding unit was at 50C. It was turned up at the time of inspection. Corrective Actions: CDI | Corrected |
| 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: Some temperature logs have only been taken once a day. Ensure they are being taken twice daily. | Immediately |
| 3.3 | MA | 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. Observations: Hot holding logs were not being recorded. | April 3, 2024 |
| 3.4 | MA | Foods shall be cooled rapidly using quick chill methods such as shallow pans, ice wand, ice bath, refrigerator, etc. Observations: Broth was cooling in a large bin at the time of inspection. An appropriate method for cooling must be used. Corrective Actions: CDI | Corrected |
| 7.3 | MA | If a high temperature dishwasher is used, the sanitizing water temperature shall reach 82°C (180°F). Observations: Dishwasher takes 4 runs to reach 180F. This must be fixed immediately. Dishes must be sanitized by hand after they go through the dish washer/ or the temperature of the dishwasher must be monitored to ensure it reaches 180F | April 3, 2024 |
| 11.1 | CR | There shall be hot and cold running water in sufficient quantity to meet the needs of the operation (for fixed premises this means under pressure). Observations: There was no hot water in the taps of the bathrooms. It took a long time to get hot water at the hand wash sinks in the kitchen. An electrician fixed the problem during the inspection Corrective Actions: CDI | Corrected |

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| CLOSING COMMENTS |
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Rating colour: Dark Yellow