

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Pita Pit	<b>Licence #:</b>	60-00674
<b>Address:</b>	Unit 12-100 Main St. Bathurst NB E2A 2Y4	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	October 25, 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
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2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. <b>Observations: Containers are overfilled and can not reach a temperature of 4 Celcius or less. Fill the containers to the filling line, not more.</b> <b>Corrective Actions: CDI</b>	Corrected
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### CLOSING COMMENTS

**Rating colour: Green**