

Food Premises Inspection Summary Report

Name of Premise:	Wok Box	Licence #:	02-02387
Address:	C2-15 Depot Ct Saint John NB E2J 0C2	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	January 24, 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
2.3	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.	Immediately
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). Observations: Scoop was being stored in bin with rice. Discontinue practice.	Immediately
3.3	MI	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.	Immediately
9.2	MA	There must be hot and cold running potable water at all hand washing stations. Exceptions may occur at Public Markets and Temporary Events as per Guidelines. Observations: The hot water tap in the hand sink out back is broken. This must be fixed. Use the front hand wash sink while the back one is being repaired.	February 7, 2024
10.2	MI	Walls shall be designed to facilitate effective cleaning and sanitation. Observations: Wall that is chipped must be repaired and painted.	Immediately
10.3	MI	Ceilings shall be designed to facilitate effective cleaning and sanitation. Observations: Water damaged ceiling tiles must be replaced. Any leaks must be fixed.	Immediately

CLOSING COMMENTS

Rating colour: Dark Yellow