



Food Premises Inspection Summary Report

Name of Premise: Taste of Egypt Address: 2B-11 E Point Way Saint John NB E2J 0H6 Water Supply: Municipal	Licence #: 02-009920 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: May 27, 2024
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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
2.2	MI	Freezers shall be kept in good repair, defrosted regularly, and kept clean. Observations: Defrost the small freezer in the kitchen.	Immediately
2.4	MA	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Observations: Do not store raw eggs above ready to eat foods. Corrective Actions: CDI	Corrected
7.3	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. Observations: Sanitizer concentration found to be too high. Corrective Actions: CDI	Corrected
8.1	MI	Wiping cloths used for wiping food spills on food contact surfaces shall not be used for other purposes such as wiping raw foods and shall be routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at an appropriate concentration.	Immediately
8.2	MI	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. Observations: Replace expired quaternary ammonium test strips.	Immediately
13.2	MI	Openings to the outside shall be screened. Observations: Back door found open. Corrective Actions: CDI	Corrected

CLOSING COMMENTS

Rating colour: Green