

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Saint John Superstore #353	<b>Licence #:</b>	02-01353
<b>Address:</b>	168 Rothesay Ave Saint John NB E2J 2B5	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	February 15, 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
1.3	MI	<p>Foods must be properly labeled with the item name.</p> <p><b>Observations:</b> Cooked spaghetti in the walk in cooler of salad prep area was not labelled.</p> <p><b>Comment:</b> <i>Ensure that all the food items are properly labelled with name, date and lot number to identify the items in case of recall and to know food is safe for consumption.</i></p> <p><b>Corrective Actions:</b> <i>Food handler labelled the spaghetti during inspection.</i></p>	Corrected
2.3	MI	<p>Thermometers shall be in all refrigerated areas.</p> <p><b>Observations:</b> Thermometer was not present in the walk in produce cooler during inspection.</p> <p><b>Comment:</b> <i>Ensure that thermometers are present in all refrigerated units to detect in case of equipment failure and to protect food from entering temperature danger zone.</i></p> <p><b>Corrective Actions:</b> <i>Food handler put a new thermometer in the unit.</i></p>	Corrected
7.2	MI	<p>Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance.</p> <p><b>Observations:</b> Cutting boards were noticeably scratched and soiled.</p> <p><b>Comment:</b> <i>Ensure to get the cutting boards resurfaced or replaced for better cleaning then sanitizing and to avoid food entrapment in the cracks.</i></p>	Immediately
8.1	MI	<p>Non-food contact equipment shall be kept clean and sanitary.</p> <p><b>Observations:</b> High touch surfaces like equipment handle and contact surfaces were soiled.</p> <p><b>Comment:</b> <i>Ensure to clean and sanitize all hard to reach areas are cleaned regularly to avoid any cross-contamination and to maintain hygiene. Increase the frequency of cleaning in your daily schedule and also increase frequency of hand washing.</i></p>	Immediately
8.1	MI	<p>Floors, walls and ceilings shall be kept clean and sanitary.</p> <p><b>Observations:</b> Floors and walls in hard to reach areas like behind equipment and underneath preparation tables through out the premise were heavily soiled with food debris and cardboard pieces.</p> <p><b>Comment:</b> <i>Ensure to deep clean and sanitize all hard to reach areas are cleaned regularly to avoid any pest attraction. Increase the frequency of cleaning in your daily schedule.</i></p>	Immediately
8.1	MI	<p>Shelves shall be kept clean and sanitary.</p> <p><b>Observations:</b> Shelves in open head cooler and freezers bunkers were heavily soiled with food/meat debris.</p> <p><b>Comment:</b> <i>Ensure to clean and sanitize all open head bunkers to avoid any cross-contamination and to avoid any pest attraction. Increase the frequency of cleaning in your daily schedule.</i></p>	Immediately

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10.1 MI **Outstanding Infraction: Floors shall be designed to facilitate effective cleaning and sanitation.**

Comment: This issue was previously noted on August 24, 2023. Certain tiles in the walk in dairy cooler were damaged. Ensure to replace or repair the damaged tiles for effective cleaning then sanitizing and to prevent from further damage.

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<b>CLOSING COMMENTS</b>
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All outstanding infractions should be corrected before next routine inspection.

**Rating colour: Green**