



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Lviv Catering	<b>Licence #:</b> 02-045515
<b>Address:</b> 49 Dufferin Ave Saint John NB E2K 2T7	<b>Type:</b> Class/Classe 5
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> December 17, 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
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). <b>Observations: Meats and frozen fruits are all stored on the same shelf.</b> <b>Corrective Actions: CDI</b>	Corrected
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. <b>Observations: Trolley cart requires cleaning.</b>	Immediately
10.2	MI	Walls shall be designed to facilitate effective cleaning and sanitation. <b>Observations: Chipped walls must be repaired and painted to allow for cleaning.</b>	Immediately

## CLOSING COMMENTS

Rating colour: Green