



Food Premises Inspection Summary Report

Name of Premise: Outlaw SmokeHouse Address: 85 Water St Saint John NB E2L 0B1 Water Supply: Municipal	Licence #: 02-038060 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: October 18, 2023
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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
2.3	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. <i>Comment: Refrigerator temperature logs were not being kept up to date.</i>	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. <i>Comment: Hot holding temperature logs were not being kept up to date.</i>	Immediately
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <i>Comment: Food preparation utensils are being stored in a cardboard box. Store utensils in container that can be effectively cleaned and sanitized</i>	Immediately

CLOSING COMMENTS

Rating colour: Green