

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Sobeys #233	<b>Licence #:</b>	02-02070
<b>Address:</b>	149 Lansdowne Avenue Saint John NB	<b>Type:</b>	Class/Classe 5
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	August 9, 2023

*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
2.4	MI	Refrigerators shall be of impervious material and of sound and tight construction and kept in good repair. <b>Observations: Floor in walk in cooler in bakery must be repainted or refinished to become smooth and easily cleanable.</b>	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. <b>Observations: Hand wash sink in bakery appears to be pooling water under it. Maintenance may be required.</b>	Immediately
12.1	MI	Light fixtures where food can be contaminated shall be properly covered and/or shatter proof. <b>Observations: Light fixtures in produce walk in cooler and in meat preparation area must be covered or shatter proof.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**