

Food Premises Inspection Summary Report

Name of Premise: Address: Water Supply:		7 Market Square Saint John NB E2L 1E8 Municipal	Licence #:	02-038255	
			Туре:	Class/Classe 4 Routine Compliance November 29, 2023	
			Category: Date of Inspection:		
	MI - Mino	r infraction; MA - Major infraction; CR - Critical infr	action; CDI - Corrected During Insp	ection; N/A - Not Appl	licable
		OBSERVATIONS AND	CORRECTIVE ACTIONS		
ltem	MI /MA/ CR	Remarks		D	ate for Correction
3.2	MI	There shall be means to ensure that cooking temperatures are adequate to destroy pathogens in ground meat, poultry and other potentially hazardous foods such as a thermometer or another form of control process.			Immediately
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of Immediatel operation (once food is placed in unit) and logs shall be available for inspector review.			
9.2	MA	Hand washing stations shall be easily accessible and kept clear at all times.			Corrected
		Comment: Food equipment was being s station.	stored in front of the upstairs ha	ndwashing	
		Corrective Actions: CDI			
		CLOSING	COMMENTS		

Rating colour: Green