



Food Premises Inspection Summary Report

Name of Premise: Tippy Tomato Address: B-473 Millidge Ave Saint John NB E2K 2N3 Water Supply: Municipal	Licence #: 02-046895 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: January 7, 2025
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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	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: The prep fridge was between 7-8C at time of inspection. All potentially hazardous foods were moved to another refrigerator during inspection. Ensure no potentially hazardous foods are stored in this refrigerator until it can maintain a temperature of 4C or less. Corrective Actions: CDI	Corrected
3.3	MA	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. Observations: Hot holding temperature logs were missing at the time of inspection. Corrective Actions: CDI	Corrected
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. Observations: The green table needs to be resurfaced.	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). Observations: Cutting boards that are badly scratched/stained must be resurfaced or replaced (ex. green).	Immediately
2.2	MI	Outstanding Infraction: Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Comment: Boxes of food are still stored on the floor in the freezer.	

CLOSING COMMENTS

Rating colour: Green