

Food Premises Inspection Summary Report

Name of Premise:	Pomodori Pizzeria - Saint John	Licence #:	02-03061
Address:	34 Canterbury Street Saint John NB	Type:	Class/Classe 4
Water Supply:	Municipal	Category:	Routine Compliance
		Date of Inspection:	June 6, 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
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: The beverage refrigerator was 7 degrees Celsius and potentially hazardous drinks (milk and milk alternatives) were relocated to another refrigerator. Corrective Actions: CDI Reading: - 3:38 PM - coconut milk : 7°C	Corrected
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. Observations: Refrigerator temperatures were being checked and recorded irregularly.	Immediately
2.4	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor). Comment: Ensure the handles of scoops stored in refrigerator are not in contact with food. Corrective Actions: CDI	Corrected
3.4	MA	Foods shall be cooled rapidly using quick chill methods such as shallow pans, ice wand, ice bath, refrigerator, etc. Comment: Cooked chicken was being cooled in large covered container in the walk-in refrigerator. Chicken are relocated into smaller containers to cool. Corrective Actions: CDI	Corrected
9.2	MI	Paper towel shall be in a dispenser. Comment: Paper towel in the back kitchen area was not in a dispenser	Immediately
10.2	MI	Walls shall be of sound construction and in good repair. Comment: The wall behind the handwashing station in the back kitchen is damaged from the water taps and is required to be kept in good repair.	December 6, 2023
12.1	MI	Light fixtures where food can be contaminated shall be properly covered and/or shatter proof. Observations: The lights in the back kitchen area were uncovered.	Immediately
12.1	MI	Lighting shall be provided throughout all areas of the premises and shall be of sufficient intensity to meet the needs of the operation. Observations: Replace burnt out lights blubs in the back kitchen area.	Immediately

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CLOSING COMMENTS

Rating colour: Green