

FOOD PREMISES INSPECTION FORM

Name of Premises: Let's Hummus
 Address: 44 Water Street, Saint John

Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection

Class 4



N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Item No.	MI	MA	CR	Remarks	Date for Correction
13	<input checked="" type="checkbox"/>			Prepared potentially hazardous foods stored in containers must be labeled with the date of preparation.	Today
8.1	<input checked="" type="checkbox"/>			floors under and near the dishwashing sinks are required to be kept clean & sanitary.	Today
8.2	<input checked="" type="checkbox"/>			A sanitizer for use on food contact surfaces must be available for use.	Corrected
9.1	<input checked="" type="checkbox"/>			Refill the toilet paper dispenser in the staff washroom.	
10.2	<input checked="" type="checkbox"/>			There is a hole in the floor across from the back handwashing sink. Steps shall be left in good repair to facilitate effective cleaning and sanitation.	Sept 1 2021
31	<input checked="" type="checkbox"/>			Meat was left on the counter to thaw. Spices shall be stored under cold running water, in a refrigerator at a temperature of 4°C or less.	Corrected
7.2	<input checked="" type="checkbox"/>			OT in a microwave as part of the cooking process. Food contact equipment was being stored on the floor. Food contact equipment must be stored in a clean & sanitary location.	Corrected

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: March 22 2021

Re-inspection Required: Yes No
 If Yes, Date: _____