

Food Premises Inspection Summary Report

Name of Premise: Java Moose Address: 84 Prince William Street Saint John NB Water Supply: Municipal	Licence #: 02-01491 Type: Class/Classe 4 Category: Compliance Date of Inspection: June 22, 2022
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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
2.2	MA	Freezers shall be kept in good repair, defrosted regularly, and kept clean <i>Comment: A layer of insulation was sitting on top of frozen food in a freezer located in the basement</i>	
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 <i>Comment: Refrigerator temperature logs were not regularly being recorded twice daily at acceptable intervals</i>	Immediately
6.1	MA	For Class 4, at least one person who holds a certificate confirming his or her successful completion of a food handler program as described in Section 39(1) of the Food Premises Regulation must be present at all times in the area of a food premises where and when food is being prepared. <i>Comment: Food Safety Certificates must be available for inspector review</i>	
7.1	MI	Non-food contact equipment shall be in proper working order. For food premises that have a mechanical dishwasher that is broken and choose to use the 3-step manual method, the food premises would be in non-compliance with Section 7.1 B if the food premises is not able to or cannot achieve proper cleaning and sanitizing using the manual method. <i>Comment: Dishwasher is leaking when in use and must be repaired</i>	Immediately
8.2	CR	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces <i>Comment: Only use no-rinse food grade sanitizers on food contact surfaces</i>	
8.2	MA	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution	
9.2	MA	Hand washing stations shall be available in adequate number and located to facilitate convenient access by staff <i>Comment: The front handwashing station was not equipped with hand soap in a dispenser and paper towel</i>	
13.2	CR	There shall not be any signs of insects and/or rodents <i>Comment: Clean and sanitize all surfaces where rodent droppings are found, including on floors, shelving and counters</i>	
13.2	MA	Pest control companies shall be consulted to eliminate problematic pest infestations <i>Comment: Consult pest control and provide documentation confirming that the infestation has been investigated</i>	

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CLOSING COMMENTS			

Licence is revoked.

Discussed with Medical Officer of Health and facility has been closed and Food Premise Licence revoked

Rating colour: **Red**