

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Hampton Inn & Suites  <b>Address:</b> 51 Fashion Drive Saint John NB  <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-02510  <b>Type:</b> Class/Classe 4  <b>Category:</b> Follow-up  <b>Date of Inspection:</b> June 27, 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation	July 4, 2022
2.1	MI	All potentially hazardous foods shall be stored at or below 40°C or at or at or above 60°C <b>Observations: cooked bacon left out after service is complete for the day.</b> <b>Corrective Actions: CDI</b>	Corrected
8.2	MA	A suitable food grade sanitizer shall be available and at the recommended concentration. <b>Observations: Purchase more sanitizer.</b>	
2.3	MA	<b>Outstanding Infraction: Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors</b> Comment: Temperature logs are still not being completed.	July 4, 2022
7.4	MA	<b>Outstanding Infraction: Dishes/utensils shall be washed, rinsed, sanitized and air dried</b> Comment: There is still no sanitizer onsite for dishwashing.	July 4, 2022

### CLOSING COMMENTS

**Rating colour:                      Dark Yellow**