

Food Premises Inspection Summary Report

Name of Premise: UNB Saint John Main Kitchen Licence #: 02-02619

Address: 100 Tucker Park Road Type: Class/Classe 4

Saint John NB E2K 5E2 Category: Routine Compliance

Water Supply: Municipal Date of Inspection: March 12, 2024

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
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: Tape must be removed from kitchen as it is not able to be cleaned.	Immediately
7.3	MI	If a high temperature dishwasher is used, the sanitizing water temperature shall reach 82°C (180°F). Observations: Dishwasher is broken. It must be repaired. Disposable dishes are being used and a three compartment sink is used for dishwashing.	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Bottom of ice cream freezer requires cleaning. Inside of condiment fridge requires cleaning. Ceilings require cleaning near vents.	Immediately
8.2	MA	Sanitizer solution shall be used in strict accordance with the manufacturer's instructions on the label (recommended strength and contact time). Observations: Sanitizer was too low in one bucket. It must be 200ppm for QUAT. Corrective Actions: CDI	Corrected
13.2	MA	There shall not be any signs of insects and/or rodents. Observations: Rodent droppings were found on floors, hard to reach areas and a shelf. These areas must be cleaned and sanitized	March 26, 2024
10.1	MI	Outstanding Infraction: Floors shall be of sound construction and in good repair. Comment: Floors in dry storage are in bad repair and must be repaired or replaced.	

CLOSING COMMENTS

Rating colour: Dark Yellow

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