



# Food Premises Inspection Summary Report

<b>Name of Premise:</b>	The Sugar Spider	<b>Licence #:</b>	02-021383
<b>Address:</b>	85 Water St Saint John NB E2L 0B1	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	June 13, 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
1.3	MI	Any prepared potentially hazardous foods wrapped in packages or stored in containers shall be labeled with the date of preparation. <b>Observations: Items in the refrigerators must be labelled with the date of preparation (samosas).</b>	Immediately
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. <b>Observations: The hand washing sink is currently leaking and must be repaired.</b>	Immediately
7.2	MI	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). <b>Observations: The wooden cutting board is heavily scoured and requires resurfacing or replacement.</b>	Immediately

## CLOSING COMMENTS

**Rating colour: Green**