



Food Premises Inspection Summary Report

Name of Premise: Julius Pizza Address: 169 Charlotte St Saint John NB E2L 2J8 Water Supply: Municipal	Licence #: 02-00104 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: January 18, 2024
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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
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review.	Immediately
7.1	MI	Non-food contact equipment shall be located and maintained such that it functions in the manner intended and can be easily cleaned and sanitized. <i>Comment: Some of the shelving located in the front food preparation area is not in good repair.</i>	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. <i>Comment: Test strips were not available to verify the strength of the quaternary ammonium product used as a sanitizer.</i>	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). <i>Comment: Sanitizer must be available at the strength instructed by the manufacturer (200ppm for the product being used)</i> <i>Corrective Actions: CDI</i> Reading: - 11:39 AM - Spray bottle of quaternary ammonium sanitizer : 400ppm	Corrected

CLOSING COMMENTS

Rating colour: Green