



Food Premises Inspection Summary Report

Name of Premise: Tops Eatery Address: 215 Union St Saint John NB E2L 1A9 Water Supply: Municipal	Licence #: 02-043305 Type: Class/Classe 4 Category: Routine Compliance Date of Inspection: July 25, 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
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: The white refrigerator was 6 degrees Celsius and is required to be able to maintain foods at 4 degrees Celsius or less. Foods are going to be kept in the walk-in refrigerator. Corrective Actions: CDI Reading: - 3:13 PM - Lasagna : 6°C ----- Reading: - 3:13 PM - Ham : 6°C -----	Corrected
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. Comment: Temperatures were not being recorded for the hot holding unit.	Immediately
7.4	MI	Testing strips shall be available to verify sanitizer concentration. Comment: There were no chlorine test strips available to test the strength of the sanitizer used for dishwashing.	Immediately
8.1	MI	Shelves shall be kept clean and sanitary. Comment: Clean shelving in the back storage room.	Immediately
8.1	MI	Floors, walls and ceilings shall be kept clean and sanitary. Comment: The floors around the garbage storage area in the back preparation room are required to be cleaned	Immediately
13.1	MI	A valid licence to operate a food premises shall be posted for the general public to see.	Immediately

CLOSING COMMENTS

Rating colour: Green