

## **Food Premises Inspection Summary Report**

Immediately

Name of Premise: Tops Eatery Licer

Address: 215 Union St

Saint John NB E2L 1A9

Water Supply: Municipal

**Licence #**: 02-043305

Type: Class/Classe 4

Category: Pre-Operational

Date of Inspection: May 9, 2024

MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

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| Item | MI /MA/ CR | Remarks  | Date for Correction |
|------|------------|--|---------------------|
| 4.2  | MA         | Advance preparation of foods shall be kept to a minimum.   | Corrected           |
|      |            | Comment: Discard prepared potentially hazardous food products being stored in the refrigerator that were made more than than 4 days ago.  Corrective Actions: CDI                    |                     |
| 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. | Immediately         |
|      |            | Comment: Replace cardboard on shelving with a product that can be easily cleaned and sanitized.  |                     |

## **CLOSING COMMENTS**

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Comment: The floors in the washrooms are required to be painted

Floors shall be of sound construction and in good repair.

Recommended for Licencing

MI

10.1

Rating colour: Green

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