



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Jassy Boutique & Tearoom	<b>Licence #:</b> 01-02985
<b>Address:</b> 130 St Geroge Street Moncton NB E1C 1V1	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> September 26, 2023

*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.	October 10, 2023
3.3	MA	Potentially hazardous foods shall be held at 4°C (40°F) or less or at 60°C (140°F) or above until served. <b>Observations: Small refrigerator temperature measured 11 degrees Celcius at time of inspection. Do not serve anything from that refrigerator.</b>	October 10, 2023
8.2	MA	Staff must be able to demonstrate proper use of sanitizers and method for testing the solution. <b>Observations: Provide chlorine test strips to verify sanitizer concentration. Must be at 100 ppm</b>	October 10, 2023

## CLOSING COMMENTS

**Rating colour: Dark Yellow**